
BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI DESIGN SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES

WORLD



INTRODUCTION	3	BEAUTIFUL MACHINES	44
THE ITALIAN WAY	4	Bertazzoni Professional Series	
Family character		Bertazzoni Design Series	
Land of riches		Bertazzoni Master Series	
		Bertazzoni Heritage Series	
COOKING WITH A BERTAZZONI	14	BERTAZZONI GREEN	90
Gas ovens		TECHNICAL DATA	92
Electric ovens			
Hybrid ovens			
Built-in ovens			
Combi-microwaves			
Combi-steam ovens			
Warming drawers			
Coffee machine			
Gas hobs			
Induction hobs			
Segmented hobs			
Cooker hoods			
COLOURS OF ITALY	36		
Bertazzoni Professional Series			
Bertazzoni Master & Heritage Series			

Introduce your home to the authentic delights of Bertazzoni cooking. These machines from the heart of Italy give you the assurance of fine engineering and the smile of real style.

Whether your kitchen is compact or spacious, contemporary or traditional, Bertazzoni has the cooking machines to suit. Mighty 120 cm range cookers, beautiful built-in ovens, clever hobs and high-performance cooker hoods come with thoughtful options, accessories and enchanting colour choices.

Bertazzoni appliances are also designed for the new energy-conscious age with excellent fuel efficiency and proper respect for the environment.

Equipped with the latest gas, electric, induction and control technologies, a Bertazzoni becomes your versatile and reliable kitchen friend, built with the fullest appreciation of food and its importance in your life.

THE ITALIAN WAY

FAMILY CHARACTER
LAND OF RICHES

Family character

There's something very special about these Bertazzoni cooking machines. Their vivid personality, contemporary technology and distinctive design are deeply rooted in a strong and uniquely Italian family tradition that understands equally good engineering and good food.

Bertazzoni is today a byword for style and excellence, selling its products all over the world. The family company is presided over by the fifth and sixth generations – an unbroken line that stretches back to the 19th century and an Italian town called Guastalla near Parma. This is where Francesco Bertazzoni, maker of precision weighing machines for the cheese industry, noticed a new type of wood-burning stove being used for heating railcars on the newly opened railroad from Germany.

Francesco saw the potential of using these stoves in houses, and he and his son Antonio began to make their own version. These were originally only intended for local use, but they worked so well and proved so popular that they were soon being sent all over Italy.

Out into the world

To meet demand, in 1909 the family established a factory close to the Guastalla railroad station. They expanded again in the 1920's as their wood burning stove cookers, sold under the La Germania brand, won awards of excellence as their popularity increased. Napoleone, Francesco's grandson, introduced new mass production techniques he learned while working for Fiat in Turin. In the inter-war years, stove production at the factory soared to 80,000 units.

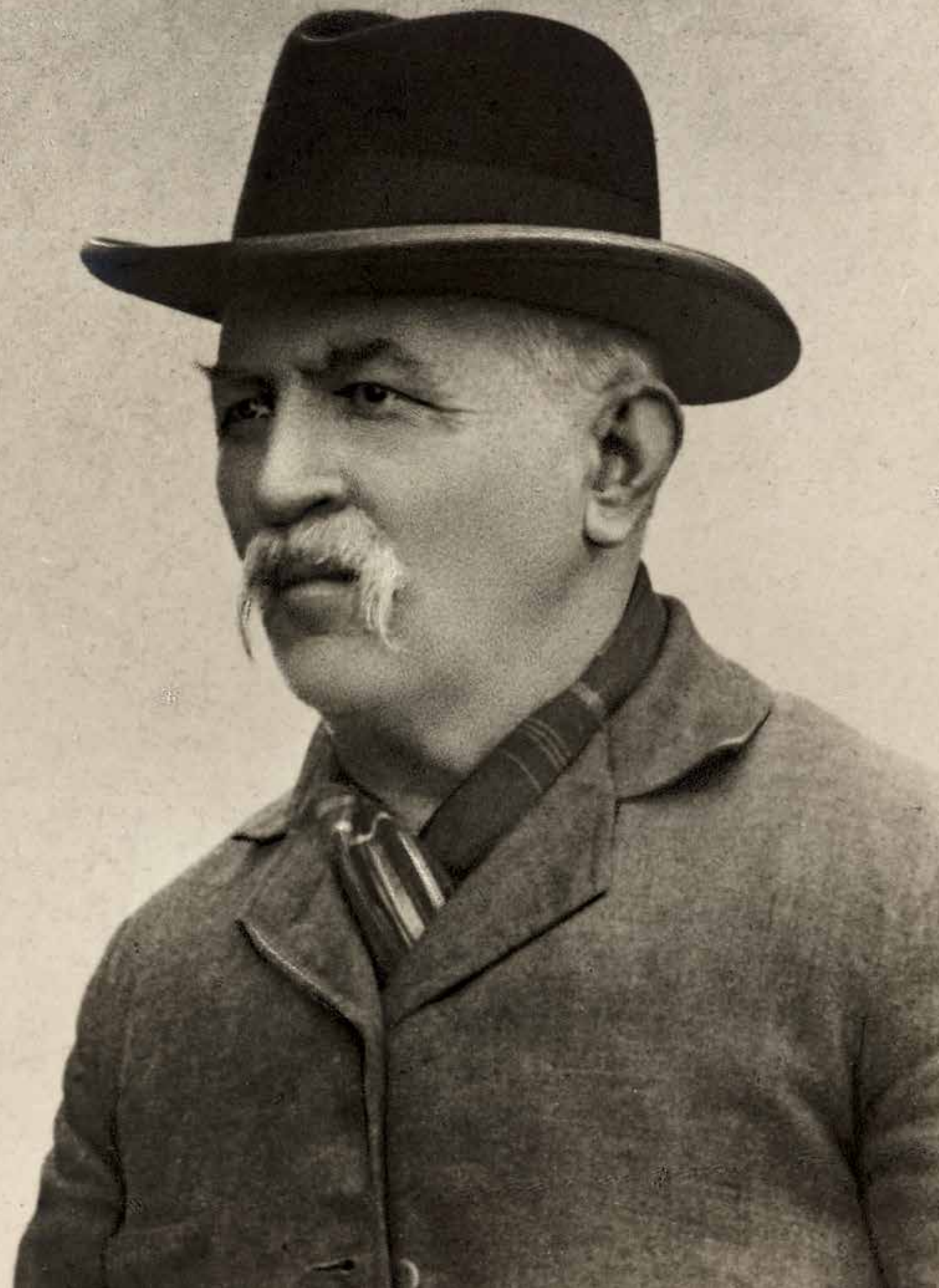
Surviving the upheavals of the 1930's and 40's, a new revolution in the affairs of the company came about in the 1950's when it began to make its first gas stoves. The clean, instant energy transformed the appeal of the cookers, and the prospects of the company. In 1960's the first exports began. Bertazzoni prospered.

By the turn of the century, the company's cooking appliances were being sold in more than 60 countries around the world. In 2005 the Bertazzoni brand was first introduced in the USA and Canada. New international alliances were forged as the growing network of distributors, dealers and other specialist agents helped move the brand forward and open up new markets.



Right: Antonio Bertazzoni, son of founder Francesco, expanded the business at the turn of the last century.

Below: A sturdily built wood-burning stove from the early 20th century has all the Bertazzoni hallmarks of good design and engineering.



Bertazzoni never forgets that its roots are in the traditions of the Italian family.

The new age

Production in Bertazzoni's large modern manufacturing facility in Guastalla has practically quadrupled since 1998. Now the size of the plant is being increased considerably to boost capacity and add new products.

New vigor and ideas are being embraced in innovative market strategies as the next Bertazzoni generation adds its weight to the international sales and brand management of the company.

For all its modernization and global marketing, Bertazzoni never forgets that its roots are in the traditions of the Italian family, and the culture and style of their country. And that the company remains a specialist in the very personal art of cooking.



Land of riches

Bertazzoni's home is Guastalla, near Parma in the region of Emilia-Romagna. This is the Po Valley, the great fertile plain at the heart of Italian agriculture once known as 'the bread basket of the Roman Empire'. From here comes the food that gives Italian cooking its distinctive and delectable qualities so famed around the world.

The fabulously rich soil generates superb grains and grasslands, orchards and vegetables – wheat for pasta, corn for polenta, rice for risottos, peaches, pears, cherries, quince and of course deep red flavorful tomatoes.

From this land comes great butter and cheese, pork, beef, veal, poultry and game, with fish from the Mediterranean and porcini, nuts and truffles from the foothills of the Apennines.

With traditional skills, these riches are turned into classics such as Parmigiano Reggiano (Parmesan cheese), prosciutto di Parma (Parma ham) mortadella and other piquant cured meats and salamis. The region's vineyards produce Lambrusco, Sangiovese – and Trebbiano, which is also carefully aged into the renowned balsamico di Modena (balsamic vinegar).

Cooking is living

Mealtime in Emilia-Romagna becomes the essential convivial occasion, the foil for conversation and appreciation. Orchestrating the delicious array of the region's produce creates living rituals and traditions, ever reinterpreted to contemporary life.

The meal starts with antipasto, which may feature anything from vegetables with

prosciutto or other cured meats to fruit such as pears with Parmesan and balsamic vinegar. Other popular appetisers are bruschetta, fried bread with salami, and caprese (fresh buffalo mozzarella with cherry tomatoes and basil).

The first course (primi) is usually pasta. Cooks of the region are masters of fresh flat pasta, cut into strips to make tagliatelle, left whole to make lasagne or stuffed to make classics such as tortellini, ravioli, cappelletti and a host of other shapes and flavors. They are accompanied by any amount of ragus, from perfumed meat to the many vegetable traditional creations. Alternatively there is the risotto, made with special short-grained rice with almost every flavor.

Right: The bountiful land of Emilia-Romagna has been producing food and wine for many thousands of years.

Below: Parmigiano Reggiano, world-famous classic cheese of the region.



The region is famous for its flat and filled pasta, cooked and finished to perfection with delicate and flavorful sauces and dressings.



The main course (secondi) is based on the region's meats – veal, beef, pork, poultry and game – cooked in many sauces, full of great taste. Seafood appears frequently and fish are served in soups and casseroles or with fragrant Italian oil, garlic and parsley.

The finale consists of fruit, especially home-grown peaches, cherries, and pears, as well as nuts, cakes, gelato and desserts. The wines drunk with this delicious fare are a slightly bubbly Lambrusco from Emilia, or the red Sangiovese and dry white Trebbiano from Romagna.

For further information on the food and cooking of Emilia-Romagna, visit bertazzoni.com/cook-italian

The right machines

In Emilia-Romagna, precision engineering is also in the blood. This is the place where track-winning motorbikes are created, and famous Italian Formula One racers and high-performance roadsters in red and yellow are turned from dream into reality.

This too is the place where clever farm machines for working the productive land are designed and produced. And of course where Bertazzoni machines for cooking the wonderful produce are designed, engineered, manufactured and exported all over the world – along with the food of Emilia-Romagna itself and the essential arts of Italian cooking.

Nowhere else on earth is there a more natural home for producing cooking machines. The home of Bertazzoni.

Markets abound with characteristic produce, from red ripe tomatoes to the finest fresh green beans.



COOKING WITH A BERTAZZONI

GAS OVENS
ELECTRIC OVENS
HYBRID OVENS
BUILT-IN OVENS
COMBI-MICROWAVES
COMBI-STEAM OVENS
WARMING DRAWERS
COFFEE MACHINE
GAS HOBS
INDUCTION HOBS
SEGMENTED HOBS
COOKER HOODS

Engineered for the art of cooking

A Bertazzoni range cooker 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.



Shown here, a Bertazzoni Professional Series 90 cm cooker, in Arancio hand-finished paintwork.



Winner of 2013
Good Design award

The convection system gives a balanced air flow for even heat distribution for single and multi-level roasting and baking.



Gas ovens

Bertazzoni range cookers 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 electric grill gives powerful searing and grilling over a large surface area.

Ovens have a large capacity and four or five rack positions. Telescopic glides help make loading and unloading 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. On the 90 cm single oven range cookers 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; drawer with anti-slam closing system is available on top models.

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





Electric ovens

Bertazzoni range cookers are also available with electric ovens. Oven functions are operated electronically, giving precise control between 40°C and 250°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 flavor crossover. It allows you to lower the temperature setting, reducing weight loss and preserving nutrients.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan. There are eleven cooking functions in all, including non-convection baking, convection, combined convection and grill. There is also fast preheat, which warms up the oven quickly and pizza which gives your food more intense browning outside and a crispy bottom.

On Professional Series models a new digital programmer has been introduced. This displays the oven functions selected and gives feedback on real-time temperature. It controls the temperature in the oven electronically and manages cooking duration. It also manages the food probe, enabling you to measure the precise core temperature of food to get perfect cooking results.

Hybrid ovens

Bertazzoni's unique hybrid ovens are available on the Bertazzoni Professional, Master and Heritage Series 90 cm single-oven range cookers with gas burners. In effect you get two ovens in one, the ultimate in versatility.

Hybrid ovens give you every option you need to cook the professional way. You simply select the right fuel and settings to suit exactly the dish being cooked.

In gas mode, the oven is ideal for fish and roasting meat. Gas reaches a high temperature in a short time which helps to seal the food and keep it juicy inside while making the outside crispy.

The heat and natural humidity produced by gas combustion are evenly distributed by the fan.

In electric mode, the oven is ideal for mid- to low-temperature cooking, for instance baking or recipes such as casseroles that require slow cooking.

Electric allows a very precise control of temperature and even heat distribution, assisted by the fan.

The circular electric element provides a dry and uniform type of heat, easy to control at low temperature. The oven also has an electric grill and settings include combined convection and grilling, baking and roasting.



Built-in ovens

Bertazzoni built-in electric ovens feature Bertazzoni's fan technology and programmable micro-processor controlled cooking modes. Functions include non-convection baking, convection, fan assisted grilling, and low-temperature proofing and warming modes.

Heat is provided by multiple elements. Cooking temperatures are constantly monitored and managed between 40°C and 260°C. The infrared grill gives powerful searing and grilling over a large surface area.

The American style 76 cm ovens feature the Bertazzoni dual-diagonal convection system providing a balanced airflow and therefore even heat distribution throughout the oven cavity. This prevents hot spots and heat shadows in the oven cavity. It allows you to

reduce the heating temperature, saving on electricity. Food stays moister and healthier, and grease particles do not carbonize.

By positioning the fans on the diagonal each can be larger and thus impel a greater volume of air. The reduced spin speed of the fans means less turbulence in the cavity.

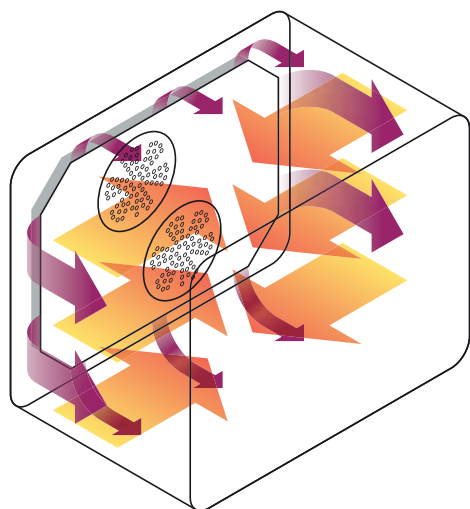
The Bertazzoni dual-diagonal convection system achieves perfectly directed air flows in precise balance. So when using the oven for more than one dish, the different levels cook much more evenly than in a traditional convection oven.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates with the top and bottom heating elements only. The American style 76 cm 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 at least triple-glazed 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 455°C cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.

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



Intelligent control

76 cm and 60 cm XT 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 gives you much greater precision and flexibility than manual controls. It 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.





Combi-microwaves

With its 38 litres family-sized capacity, the combined multi-function electric and microwave oven has convection, regular or grill 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.

Combi-steam ovens

The Bertazzoni combi-steam oven uses water vapour to cook food. This is a fast and healthy method, sealing in flavour and vitamins. It can also be used as a traditional oven featuring functions as convection and grill. The combination of steam and hot air also gives excellent baking and roasting results.

Warming drawers

The Bertazzoni warming drawer is a smart addition to the kitchen, keeping your dishes at serving temperature (30–85°C). It has a 25 kg capacity and features an easy soft-motion push/pull action.

Coffee machine

The high-quality espresso machine performs all preparation tasks, from grinding the beans to delivering the perfect shot of real Italian coffee. It is also designed to operate using ground coffee. Options include cappuccino and steam functions.

The gas hob design is precisely calibrated to deliver best-in-class heat-up times.

Gas hobs

Bertazzoni range cookers hobs and built-in hobs feature high-efficiency worktops specifically engineered with gas burners in the different sizes, giving your cooking the full versatility and accuracy you need. Bertazzoni's exclusive power burners in full brass have dual burner rings giving anything from a delicate low simmer to full power (less than 0.48 to 5 kW).

The design of the hob and the heavy-duty cast iron pan supports allow pots to be placed closer to the flame, reaching boiling point more quickly and reducing gas consumption during cooking. The gas hob design is precisely calibrated to deliver best-in-class heat-up times.

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 hob 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 available.

The Bertazzoni built-in hob's power burner has dual rings which are independently operated, so you can use the inner ring, the outer ring, or both together for maximum control and flexibility.





Induction hobs

Advanced technology induction cooking uses electromagnetic energy that transfers directly to the pan. There is no waste of energy and no stored or residual heat. Since heat is not transferred to the surface, there is no waiting for elements to heat up; full power is available immediately. It also gives you complete precision since you can adjust the cooking heat instantly.

Induction hobs accommodate full-size cookware and allow a wide range of different dishes to be prepared very quickly with minimal energy output.

The induction zones have electronic touch-controls. 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 guaranteeing maximum safety.

The wear-resistant ceramic glass top with its smooth design means that these hobs are very easy to keep clean.

Advanced induction hobs are available on Bertazzoni Professional Series 100 cm, 90 cm and 60 cm range cookers. Bertazzoni Design Series advanced induction hobs with electronic touch controls are available in 90 cm (five zones) and 60 cm (four zones) sizes.



Segmented hobs

Bertazzoni's award winning segmented hobs provide you with the greatest versatility in the kitchen.

The low-edge 90 cm hobs are cleverly designed with three 30 cm. There is a choice of six combinations of segments ranging from all-gas and all-induction models to the gas/griddle/induction model.

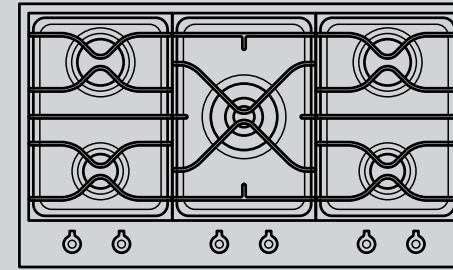
Gas segments have power burners in brass with independently operated dual-burner rings. Stainless-steel teppanyaki griddle segments have electric heating elements operated by two separate controls for different temperature zones. Two-zone induction segments in ceramic glass provide extremely fast, safe and accurate cooking.

The design of the Bertazzoni segmented hobs has been developed in collaboration with the designer Stefano Giovannoni and won the prestigious Interior Design Best of Year Award. Their clean aesthetic style equally suit a kitchen equipped with

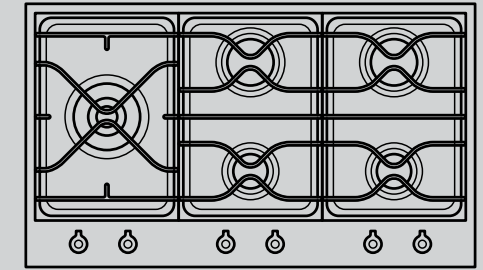
Bertazzoni Professional Series or Design Series appliances.

Professional Series segmented hobs are available in 90 cm and 60 cm sizes. The 60 cm hobs have a combination of gas cooking in two 30 cm segments. The combinations are factory assembled for ease of installation.

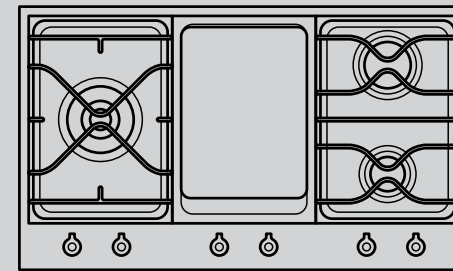
3 segment gas



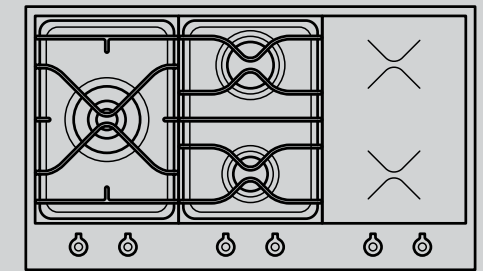
3 segment gas, alternative layout



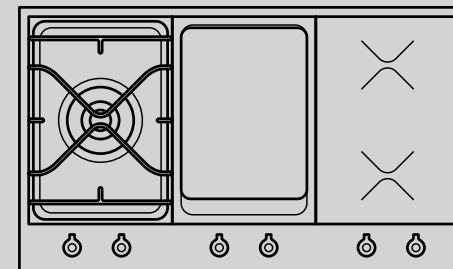
2 segment gas, 1 segment griddle



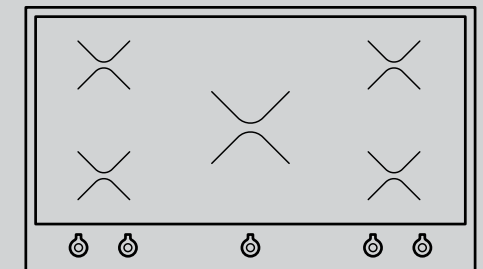
2 segment gas, 1 segment induction



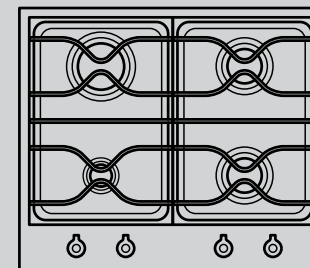
1 segment gas, 1 segment griddle, 1 segment induction



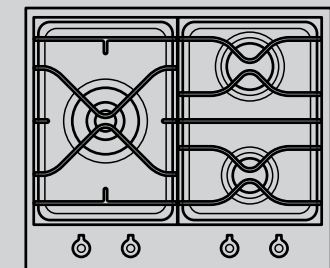
3 segment induction



2 segment gas



2 segment gas



Cooker hoods

Bertazzoni cooker hoods offer a wide range of power choices and installation methods. Insert, down draft and island hoods are available. Other models may be attached to the ceiling, installed under a wall cabinet or directly on the wall, either for recirculation or ducted-out extraction depending on the type of installation. They have three settings for different high-performance extraction speeds. The hoods are available in 4 widths, ranging from 120 cm to 60 cm to perfectly match Bertazzoni range cookers and hobs.

Canopy hoods have removable dishwasher safe stainless-steel baffle and aluminium mesh filters. The canopy chimney and optional duct cover of varying widths are height adjustable. The hoods have an efficient yet quiet 1000 m³h of extraction capacity and Bertazzoni Professional Series also offers a powerful double-motor hood with over 2000 m³h of extraction. Halogen lights give bright hob illumination.

Insert and island hoods are designed for island kitchen. They have glass filters and bright lights which elegantly illuminate the underlying hob.



COLOURS OF ITALY

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES



Bertazzoni Professional Series

Colour is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with a choice of six colours for the Professional Series inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food.

Beautiful

Colours for the Bertazzoni Professional Series serve your design sense and your kitchen decor exactly. The beautiful colours are applied to the oven door, lower access panel and sides of the unit, contrasting elegantly with the stainless-steel hob, control panel and hood.

Tough

Colours are applied in a fully durable, triple-layer coating on steel using the same special processes developed for the world-beating Italian sports cars famous for their red or yellow paintwork. The finish is acid and temperature resistant to give a long-lasting lustre, bringing a new dimension to the design and style of your kitchen.







NERO OPACO
MATT BLACK

VINO OPACO
MATT BURGUNDY

CREMA OPACO
MATT CREAM

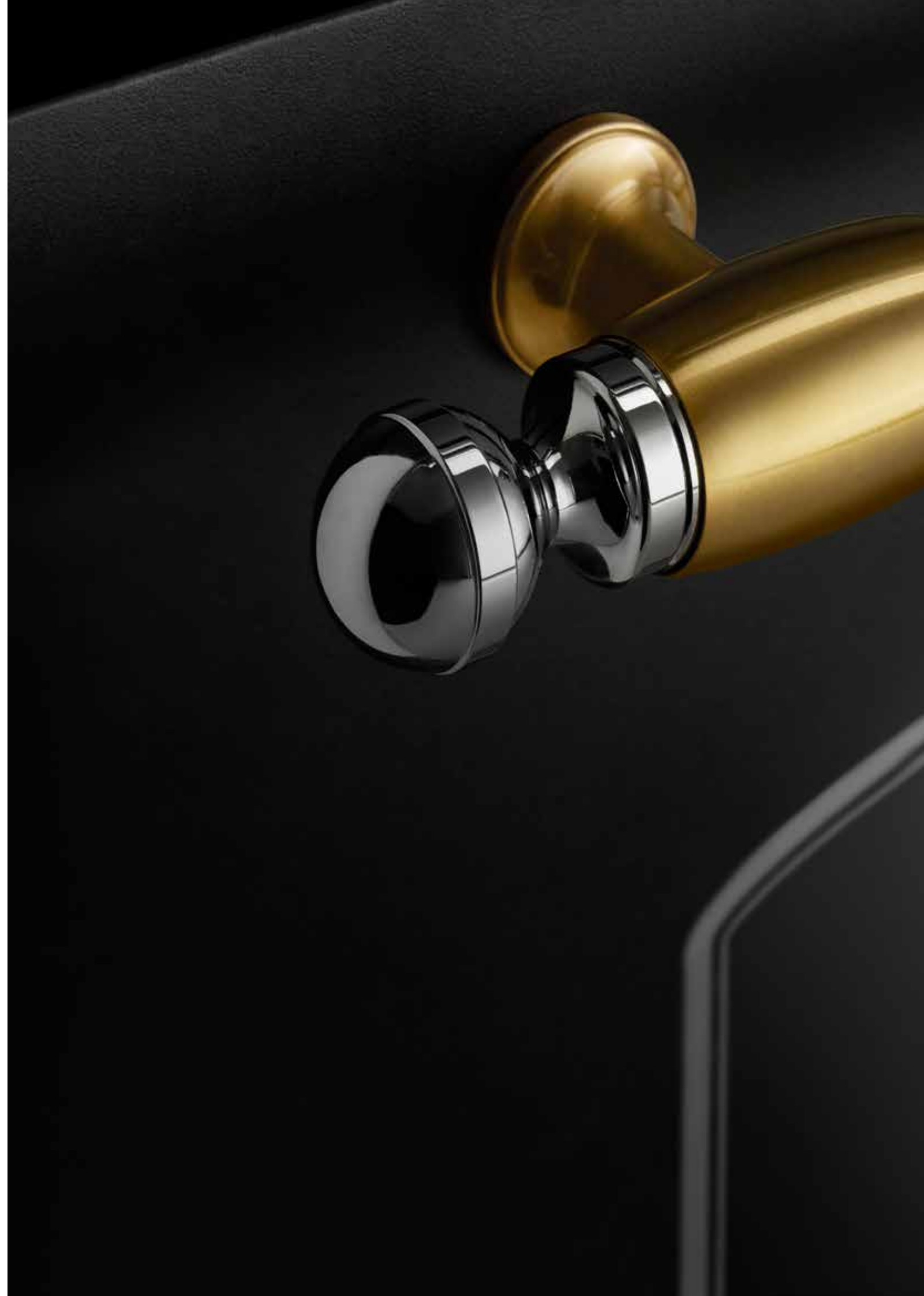
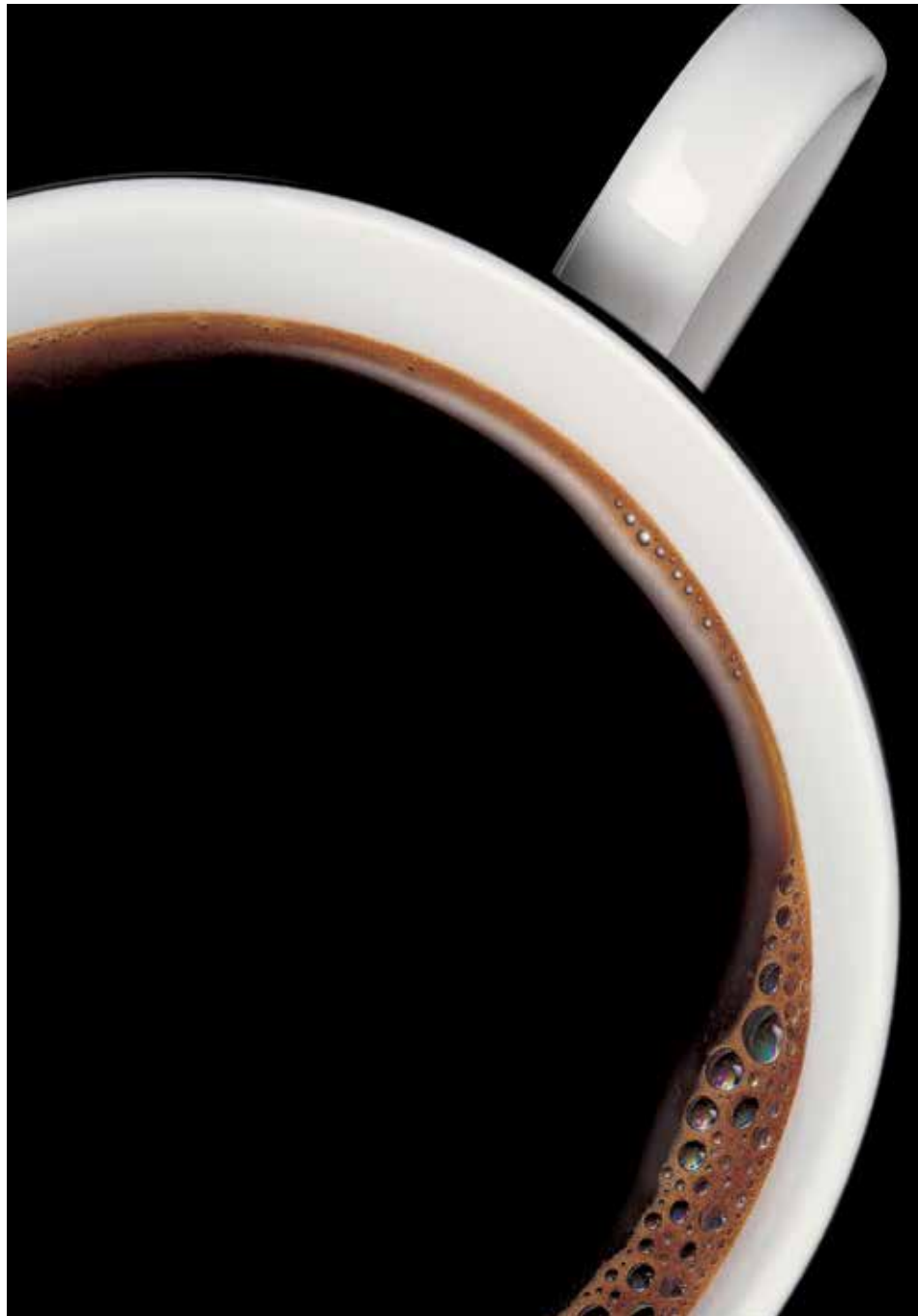
Bertazzoni Master Series Heritage Series

Food preparation is an expression of love. With these traditional colours for the Master Series and the Heritage Series you can emphasise the distinctiveness of a Bertazzoni range cooker in your kitchen, while celebrating the depth, variety and romance of Italian food culture.

The Bertazzoni Master Series range cookers command immediate attention with large round knobs, professional-style handles and the distinctive bold temperature dial on the control panel.

The Bertazzoni Heritage Series fulfills its traditional appeal with bright chrome finishes. The hob handle and cooker knobs are solid metal.

Bertazzoni colours are applied in a fully durable, double layer coating on stainless steel using the latest powder-coating processes. The matt finish is acid and temperature resistant.



BEAUTIFUL MACHINES

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI DESIGN SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES

Professional Series



BERTAZZONI PROFESSIONAL SERIES

120 cm twin electric oven
 100 cm triple electric oven 6 burners
 100 cm triple electric oven Induction
 100 cm double electric oven 6 burners
 100 cm double electric oven Induction
 90 cm double electric oven 6 burners
 90 cm double electric oven 5 burners
 90 cm double electric oven Induction
 90 cm electric oven 6 burners
 90 cm electric oven 5 burners
 90 cm electric oven Induction
 90 cm gas oven 5 burners
 90 cm hybrid oven 6 burners
 60 cm electric oven 4 burners
 60 cm electric oven Induction
 60 cm gas oven 4 burners

Built-in 76 cm XL electric oven
 Built-in 60 cm electric ovens
 Built-in compact combi microwave oven
 Built-in compact combi steam oven
 60 cm warming drawer

Built-in hobs
 Built-in segmented hobs

Cooker hoods

Bertazzoni Professional Series range cookers, built-in ovens, hobs and hoods bring the authentic experience of Italian cooking to the heart of your home.

Built-in ovens have easy-to-use 'intelligent' controls. Cooker ovens feature a digital programmer which delivers superb cooking performance. There are also models with a food probe which gives further precise control of cooking temperatures.

Built-in hobs, range tops and all cooker hobs are one-piece stainless steel. They have precision engineered brass burners, safe and reliable ignition systems, easy controls, and a powerful, flexible and accurate cooking performance. The line-up includes the award-winning Bertazzoni Professional Series segmented hobs.

Bertazzoni Professional Series are available in a number of widths and capacities to suit the size and layout of your kitchen exactly. Matching equipment includes powerful multi-setting cooker hoods. The expanded line-up includes a number of refinements, designed and carefully engineered to serve the needs and skills of the serious cook. Classic Italian colour options include a vibrant and eye-catching Arancio/Orange.



**BERTAZZONI
PROFESSIONAL SERIES
120 CM TWIN ELECTRIC OVEN**

The super-wide electric range cooker is an uncompromising statement of power and prestige in your kitchen. The two electric 11-function ovens give great flexibility to your cooking. They both have a balanced air-flow convection fan and electric grill.

The hob has a stainless-steel electric teppanyaki griddle and six versatile gas burners in brass including a dual-ring power burner giving anything from a delicate low simmer to full power.

Each cavity is equipped with a convenient sliding shelf for easier handling of oven cookware. Matching backsplashes and hoods are also available.

**BERTAZZONI
PROFESSIONAL SERIES
100 CM TRIPLE ELECTRIC OVEN**

The triple-oven range cooker is the pinnacle of versatility. The main 11-function electric oven features a digital programmer which gives you an immediate feedback of the oven functions and manages the food probe which enhance cooking accuracy and allow you to obtain excellent results.

The useful auxiliary oven, without fan, has four modes. A powerful adjustable grill is provided in the third oven.

Hob has six versatile gas burners in brass including two dual-ring power burners. Alternatively you can choose a version with an induction hob, the ultimate in advanced technology, efficiency and speed.

**BERTAZZONI
PROFESSIONAL SERIES
100 CM DOUBLE ELECTRIC OVEN
90 CM DOUBLE ELECTRIC OVEN**

The double-oven range cookers give great versatility and style to your kitchen. The main electric oven has 11 functions, from convection, baking and grilling to warming.

100 cm and 90 cm XT range cookers also feature a digital programmer and food probe which enhance cooking accuracy and allow you to obtain excellent results.

The useful auxiliary oven, without fan, has four modes. Triple-glass doors minimise heat loss.

Hob is available in both 6 gas burners and induction version. Ample storage is provided as standard below the oven; drawer with anti-slam closing system is available on top models.



Bertazzoni's stainless-steel electric griddle featured here on a 120 cm range cooker.

Right: The Bertazzoni Professional Series 120 cm twin oven electric range cooker featuring a cooktop with six burners and electric griddle.





**BERTAZZONI
PROFESSIONAL SERIES**

90 CM, ELECTRIC OVEN

90 CM, GAS OVEN

90 CM, HYBRID OVEN

The original Bertazzoni Professional Series model has either a multi-function electric oven, a fan assisted gas oven or a hybrid oven, the ultimate in versatility.

The electric oven has eleven functions, from convection, baking and grilling to fast preheat, which warms up the oven quickly, and a pizza function which gives your food a more intense brown outside and a crispy bottom. Top models also feature digital programmer which gives you cooking precision and accuracy, displaying selected functions and managing cooking time and temperature, especially when using the food probe. Hobs have six or five versatile gas burners. An induction hob version is also available.

The classic all-gas model features five- burner gas hob with one dual-ring power burner giving anything from a delicate low simmer to full power (less than 0.48 to 5 kW). The gas oven has a balanced air-flow convection fan to provide even heat distribution for single and multi-level roasting and baking.

The hybrid oven model allows you the maximum flexibility; you select the right fuel and settings to suit exactly the dish being cooked. It features seven oven functions.

The triple-glazed oven doors feature soft motion hinges and anti-slam closing systems. A telescopic shelf makes handling of oven cookware easier. Range cookers have redesigned handles. Matching hoods and backsplash are also available.



The smart new handle design for the Bertazzoni Professional Series cooker ovens.



Left: The Bertazzoni Professional Series 60 cm range cooker with induction hob in Nero finish with design series hood.

A useful full-width storage compartment is provided below the oven.



**BERTAZZONI
PROFESSIONAL SERIES**
60 CM ELECTRIC OVEN
60 CM GAS OVEN

This convenient size gives great versatility to your kitchen design, and is ideal where a new range cooker is needed to fit into existing cabinetry. The 60 cm range cookers offer all the same remarkable engineering quality and cooking performance as the larger range cookers in the Bertazzoni Professional Series.

The electric oven model has eleven cooking functions, including pizza function and fast preheat. The gas oven model has a balanced air-flow convection fan to provide even heat distribution for single and multi-level roasting and baking.

These range cookers have four burners including one dual-ring power burner with independently controlled flames for high power to delicate simmer. The induction hob version is also available for the electric oven model.

Installation

The Bertazzoni Professional Series range cookers can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 60 mm back guard is provided with every unit. A shorter backguard is also available for island installation. Toe kick panels, island and side trims are available in matching colours.

The range cookers have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.

**BERTAZZONI
PROFESSIONAL SERIES
BUILT-IN 76 CM AND 60 CM OVENS**

Bertazzoni Professional Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric grill.

The top-end XT models feature the highly flexible and cook-friendly Bertazzoni Assistant, a system based on food categories and desired results. There are no pre-loaded recipes or restrictions on styles of cooking.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic controls. The interface is well designed for easy setting and monitoring of your cooking. Alternatively, ovens can be operated entirely manually if desired.

Bertazzoni Professional Series XT models have the 'Bertazzoni Assistant' functions and LCD interface displays. The 60 cm XA model has LED displays.

See also Intelligent control, page 24-25.

**BERTAZZONI
PROFESSIONAL SERIES
WARMING DRAWER**

The warming drawer keeps your dishes at serving temperature (30°C–85°C). It has a 25 kg capacity and features a soft motion for easy push/pull operation.

**BERTAZZONI
PROFESSIONAL SERIES
BUILT-IN COMPACT COMBI-MICROWAVE
OVEN**

The compact Bertazzoni Professional Series combi-microwave oven is versatile and easy-to-use, with a family-sized capacity and 5 microwave power levels. As a multifunction electric oven it also has conventional electric oven cooking modes and electric grill. These can be combined with the microwave functions for perfect results.

Controls include pre-set cooking modes, cooking timer, defrost and warming. The oven has a stainless-steel cavity and is equipped with a turntable and child safety lock. Design and finish match the other built-in appliances in the Bertazzoni Professional Series.

**BERTAZZONI
PROFESSIONAL SERIES
BUILT-IN COMPACT COMBI-STEAM
OVEN**

The combi-steam oven uses water vapour to cook food. The method is fast and healthy, sealing in flavour and vitamins. The oven can also be used as a traditional oven featuring functions as convection and grill. Moreover the combination of steam and hot air generates excellent baking and roasting results.

Bertazzoni combi-steam ovens feature a digital programmer for 15 preset cooking sequences in 6 cooking functions, which include fish, meat and vegetables. They are equipped with a large-capacity water container and have a stainless-steel cavity with double-glazed oven door.

See also the Bertazzoni Design Series combi-microwave and combi-steam oven, page 73.

Right: The Bertazzoni Professional Series built-in oven with LCD interface display combined with a combi microwave oven and a warming drawer.



Left: An all-gas Bertazzoni Professional Series segmented hob. The hob has won a number of consumer and design awards.

**BERTAZZONI
PROFESSIONAL SERIES**
90 CM BUILT-IN GAS HOBS
90 CM DROP-IN GAS HOB
60 CM BUILT IN GAS HOB

The low-edge, 90 cm five-burner and 60 cm four-burner gas hobs feature one-piece stainless-steel worktops, precision engineered burners, safe and reliable ignition systems, easy controls, and a powerful, flexible and accurate cooking performance. The slim surrounds give a clean, low-profile look to your kitchen surface.

The low-profile built-in hob with side controls help retain the smooth, flat look of your counter surface. It has metal knobs, brass burners and optimal layout for placing pots.

The one-piece Bertazzoni Professional Series six-burner drop-in hob has a 4 cm surround. The brass burners include Bertazzoni's exclusive dual-power burner for high-efficiency power with a delicate low-simmer.

**BERTAZZONI
PROFESSIONAL SERIES**
SEGMENTED HOBS

These clever and smart hobs have won a number of design and engineering awards since their introduction. The 90 cm hobs are designed in three 30 cm segments, with combinations of gas, griddle and two-zone induction – a choice of six configurations in all, including a full induction cooktop in the same format.

The 60 cm format is available in two configurations.

The segmented hobs are factory assembled for ease of installation. Their low-profile design fits the standard cut-out for a 90 cm and 60 cm worktop.

Distinctive gas burners are manufactured in solid brass and include a dual-ring power burner with independently controlled flames for high power to delicate simmer.

A Bertazzoni Professional Series gas hob with central dual-ring power burner.





**BERTAZZONI
PROFESSIONAL SERIES**
122 CM GAS RANGE TOP
92 CM GAS RANGE TOPS

The full-width Bertazzoni Professional Series 122 cm range top includes an electric stainless-steel griddle. With a one-piece stainless-steel top it has six burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer.

92 cm range tops have five or six burners in brass, including a high-power to delicate-simmer dual-ring power burner with independently controlled flames.

Front-mounted knobs control reliable ignition systems with all the Bertazzoni safety features.

The wok ring adapter holds curved bottom cookware secure above the burner.

Right: The 122 cm one-piece stainless-steel range top has six burners and electric griddle



**BERTAZZONI
PROFESSIONAL SERIES
COOKER HOODS**

An elegant match for Bertazzoni Professional Series ovens and hobs, these stainless-steel cooker hoods can either be installed with no duct cover under cabinets or with different duct cover sizes: narrow and medium.

They are available with one or two motors and have three settings for different extraction levels. The aluminum mesh or baffle filters are removable and dishwasher safe. Halogen lights give bright hob illumination.



Design Series



BERTAZZONI DESIGN SERIES

Built-in 76 cm XL electric oven
 Built-in 60 cm electric ovens
 Built-in compact electric oven
 Built-in compact combi-microwave oven
 Built-in compact combi-steam oven
 60 cm warming drawer
 Coffee machine

Built-in induction hobs

Cooker hoods

Bertazzoni Design Series built-in ovens and induction hobs bring all the Bertazzoni traditions of imagination, thoughtful design and fine engineering to the modern integrated kitchen.

The elegant architectural style is from the Milan design studios of Stefano Giovannoni. Ovens and hobs are rendered in black glass and stainless steel, with craft-made glass handles on the doors of high-end ovens, creating a shimmering presence in the kitchen.

Built-in ovens fit flush into kitchen cabinets. The 76 cm electric oven features Bertazzoni's advanced dual-diagonal convection system technology. Completing the line-up are a matching combi-steam oven, a combined microwave oven, coffee machine and a warming drawer.

The coordinated contemporary look of the Bertazzoni Design Series is extended to include efficient and clean induction hobs and matching cooker hoods with touch controls.

With its stand-out character, the Bertazzoni Design Series represents the pinnacle of style in the home while offering today's cook technical virtuosity, convenience and power.





**BERTAZZONI
DESIGN SERIES**
76 CM AND 60 CM OVENS

The smart and contemporary Bertazzoni Design Series 76 cm built-in oven features the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. It also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric grill.

The top-end XT models feature the highly flexible and cook-friendly Bertazzoni Assistant, a system based on food categories and desired results.

There are no pre-loaded recipes or restrictions on styles of cooking.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic touch controls, with the option of the added 'Bertazzoni Assistant' functions on XT models. The clear interface display is well designed for easy setting and monitoring of your cooking. Alternatively, the oven can be operated entirely manually if desired.

See also Intelligent control, page 24-25.

The Bertazzoni telescopic oven rack provides more convenient oven access and easier handling of hot dishes.

Right: the Bertazzoni Design Series built-in oven in black glass with touch controls and clear interface.





Left: Bertazzoni Design Series compact electric oven, coffee machine.

**BERTAZZONI
DESIGN SERIES**
BUILT-IN COMPACT COMBI-MICROWAVE
OVEN

The Bertazzoni combi-microwave oven with a family-sized capacity, is versatile and easy-to-use. 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.

The design and finish of the Bertazzoni combi-microwave oven make it suitable for use with built-in ovens, hobs and cooker hoods from the Bertazzoni Design Series.

See also Bertazzoni Professional Series combi-microwave, page 58.

**BERTAZZONI
DESIGN SERIES**
BUILT-IN COMPACT COMBI-STEAM OVEN

The combi-steam oven uses water vapour to cook food. The method is fast and healthy, sealing in flavour and vitamins. The oven can also be used as a traditional oven featuring functions as convection and grill. The combination of steam and hot air also gives excellent baking and roasting results.

Bertazzoni combi-steam ovens feature a digital programmer for 15 preset cooking sequences in 6 cooking functions, which include fish, meat and vegetables. They are equipped with a large-capacity water container and have a stainless-steel cavity with double-glazed oven door.

**BERTAZZONI
DESIGN SERIES**
COMPACT ELECTRIC OVEN

The Bertazzoni Design Series electric oven features the full range of fast and even heating from its fan convection system as well as traditional non-convection cooking. It is equipped with a powerful, full-width electric grill.

**BERTAZZONI
DESIGN SERIES**
WARMING DRAWER

The Bertazzoni Design Series warming drawer is a smart addition to the kitchen. It keeps your dishes at serving temperature (30°C–85°C). It has a 25 kg capacity and features a soft motion for easy push/pull operation.

**BERTAZZONI
DESIGN SERIES**
COFFEE MACHINE

Bertazzoni Design Series high quality espresso machine performs all the preparation tasks, from grinding the beans to delivering the perfect shot of real Italian coffee. It is also designed to operate using ground coffee.

Equipment includes cappuccino and steam functions. Touch controls and alignments match in with other Bertazzoni Design Series appliances.

Left: Design details of the Bertazzoni Design Series cooker hoods coordinate with ovens and hobs from the Series.

**BERTAZZONI
DESIGN SERIES**
90 CM INDUCTION HOB
60 CM INDUCTION HOB

Bertazzoni Design Series induction hobs are available in two widths. The 90 cm model has five cooking zones, with touch controls. The 60 cm model has four cooking zones and touch controls.

Bertazzoni induction cooking is fast with minimum heat up times saving on energy. The black ceramic glass tops are smart, contemporary and easy-to-clean.

**BERTAZZONI
DESIGN SERIES**
COOKER HOODS

Bertazzoni Design Series cooker hoods have the same touch controls, graphic symbols and glass-and-steel design as the ovens and cooktops, for a coherent and distinctive 21st-century look to your kitchen. There are three settings for different extraction levels.

Two halogen lights give bright worktop illumination. The removable filter elements are dishwasher safe. Hood chimney height is adjustable through a wide range.

New island hood featuring led lights to illuminate worktop is also available.



Bertazzoni Design Series
Induction hob



Master Series



BERTAZZONI MASTER SERIES

120 cm twin electric oven
 100 cm triple electric oven 6 burners
 100 cm double electric oven 6 burners
 90 cm double electric oven 6 burners
 90 cm double electric oven 5 burners
 90 cm electric oven 6 burners
 90 cm electric oven 5 burners
 90 cm gas oven 5 burners
 90 cm hybrid oven 6 burners
 60 cm electric oven 4 burners
 60 cm gas oven 4 burners

Cooker hoods

These handsome Bertazzoni Master Series range cookers bring a true professional touch to your cooking. They are fully engineered for performance and designed with standard dimensions to work with existing kitchen layouts and units. Range cookers are available in 120 cm, 100 cm, 90 cm and 60 cm widths and in three matt colours.

Electric oven models have convection and non-convection functions. Gas oven models have a balanced air-flow fan and infrared grill for versatile cooking performance. An hybrid model has been added to the line-up.

All range cookers feature different sized burners including the high-performance burner from low simmer to high output. The squared, one-piece high-efficiency stainless-steel hobs are easy to clean.

On gas models, the distinctive Bertazzoni Master Series dial gauge displays the heating progress of the oven. Range cookers are controlled by large round soft-touch knobs and feature professional-style handles.



**BERTAZZONI
MASTER SERIES****120 CM TWIN ELECTRIC OVENS**

The super-wide 120 cm Bertazzoni Master Series electric range cooker is an uncompromising statement of power and prestige in your kitchen. The two electric 11-function ovens give great flexibility to your cooking. They both have a balanced air-flow convection fan and electric grill. Each cavity is equipped with a convenient sliding shelf for easier handling of oven cookware.

The hob has a stainless-steel electric teppanyaki griddle and six versatile gas burners in brass including a dual-ring power burner.

**BERTAZZONI
MASTER SERIES****100 CM TRIPLE ELECTRIC OVENS
100 CM DOUBLE ELECTRIC OVENS
90 CM DOUBLE ELECTRIC OVENS**

The 100 cm triple-oven six-burner range cooker is the pinnacle of versatility. The main electric oven features 11 functions to suit every kind of cooking style. The useful auxiliary oven, without fan, has four modes. A powerful adjustable grill is provided in the third oven. The hob features two dual-ring power burner in full brass giving anything from a delicate low simmer to full power (less than 0.48 to 5 kW).

The Bertazzoni Master double-oven cookers give great versatility and style to your kitchen. The main electric oven has eleven functions, from convection, baking and grilling to pizza and fast preheat.

The useful auxiliary oven, without fan, has four modes. Triple-glass doors minimise heat loss. Hobs have six versatile gas burners in brass including a dual-ring power burner.

**BERTAZZONI
MASTER SERIES****90 CM ELECTRIC OVEN
90 CM GAS OVEN
90 CM HYBRID OVEN**

The Bertazzoni Master Series 90 cm electric oven range cooker have 11 functions. It features an electric grill and are equipped with a telescopic shelf for easier handling of oven cookware. The triple-glazed oven door has soft motion door hinges and an anti-slam closing system. Hobs have six or five versatile gas burners.

The classic all-gas model features a five-burner gas hob with one dual-ring power burner. The gas oven has a balanced air-flow convection fan to provide even heat distribution for single and multi-level roasting and baking.

The six-burner hob hybrid oven model gives you full flexibility to select the right fuel and settings to suit exactly the dish being cooked.

**BERTAZZONI
MASTER SERIES****60 CM ELECTRIC OVEN
60 CM GAS OVEN**

This convenient size gives great versatility to your kitchen design, and is ideal where a new range cooker is needed to fit into existing cabinetry. The 60 cm cookers offer all the same remarkable engineering quality and cooking performance as the larger cookers in the Bertazzoni Master Series.

The electric oven model has eleven cooking functions, from convection, baking and roasting to warming. The gas oven model has a balanced air-flow convection fan to provide even heat distribution for single and multi-level roasting and baking.

These range cookers have four burners including one dual-ring power burner.

Right: Bertazzoni Master Series 100 cm range cooker with double oven and distinctive temperature indicator dial gauge and matching Master Series hood.



**BERTAZZONI
MASTER SERIES
COOKER HOODS**

These stainless-steel hoods available in three matt colours are designed to match in with Bertazzoni Master Series range cookers.

There are three settings for different extraction levels.

Two halogen lights give bright worktop illumination. The removable filter elements are dishwasher safe. Hood chimney height is adjustable through a wide range.

Heritage Series



BERTAZZONI HERITAGE SERIES

120 cm twin oven
 100 cm triple oven 6 burners
 100 cm double oven 6 burners
 90 cm double oven 6 burners
 90 cm electric oven 6 burners
 90 cm hybrid oven 6 burners

Hoods

The magnificent Bertazzoni Heritage Series cookers hark back to the early days of the family company. This was when the energy and imagination of founder Francesco and his son Antonio made Bertazzoni wood-burning stoves popular throughout Italy at the beginning of the last century.

The design suits the traditional kitchen of today, cleverly combining the classic appeal of time-honored style with all the technology and advanced engineering of the Bertazzoni cookers.

There are 120 cm twin oven, 100 cm triple and double oven and 90 cm double and single oven models. All are available in three matt colour options, which bring a durable heritage dimension to the style of your kitchen.

All the one-piece stainless-steel hobs include the exclusive Bertazzoni dual-ring, high-efficiency burner in brass. Powerful multi-setting cooker hoods and backsplashes are designed to match in with the traditional style of the cookers.



These range cookers celebrate the beginnings of the Bertazzoni company in the 19th century when Francesco and his son Antonio started making wood burning stoves for homes like ones they had seen being used in railcars coming from the north.

**BERTAZZONI
HERITAGE SERIES**

120 CM TWIN ELECTRIC OVENS
100 CM TRIPLE ELECTRIC OVENS
100 CM DOUBLE ELECTRIC OVENS

The Bertazzoni Heritage Series 120 cm model is a magnificent free-standing range cooker with six brass burners and electric griddle. Both the ovens have a balanced convection fan and eleven functions.

The 100 cm model also has six cooktop burners in brass. The main oven has Bertazzoni's balanced air-flow fan to provide even heat distribution for single- and multi-level roasting and baking. The useful auxiliary oven, without fan, has four modes. In the triple-oven model a powerful adjustable grill is provided in the third oven.

All the hobs include a dual-ring burner giving anything from a delicate low simmer to full power (less than 0.48 to 5 kW).

**BERTAZZONI
HERITAGE SERIES**

90 CM DOUBLE ELECTRIC OVENS
90 CM ELECTRIC OVEN
90 CM HYBRID OVEN

The 90 cm double and single oven models also has six cooktop burners in brass. The double oven model offer two electric oven. 90 cm single oven models offer choice between the electric and the hybrid oven.



**BERTAZZONI
HERITAGE SERIES
COOKER HOODS**

Matching the Bertazzoni Heritage Series design, these cooker hoods have mesh filters with a base assembly in stainless steel and canopy in matching color. There are three settings for different extraction levels. Two halogen lights give bright hob illumination. Removable filter elements are dishwasher safe. The hood chimney is height adjustable.

A useful drawer with anti-slam closing system is provided below the oven.

Right: Bertazzoni Heritage Series 100 cm in Nero/Black with triple oven and six-burner hob.



Bertazzoni Green

Our home is in the beautiful and productive lands of Emilia-Romagna. Our business has always understood the relationship between its activities and the environment.

Bertazzoni cooking machines are built as efficiently as possible using materials that are recyclable and not harmful to the environment. And operating a Bertazzoni means using energy as efficiently as possible.

Our materials are safe and recyclable

Cookers, ovens, hobs, cooker hoods and accessories are mainly made from stainless steel as well as other metals, with few plastic parts. In fact, 99% of materials we use for making our products, as well as the packaging they come in, are recyclable.

All materials we use retain their integrity when kept in contact with all food substances (such as water and oil). Bertazzoni is RoHS compliant (Restriction of Hazardous Substances). That means our selected suppliers and materials are safe.


Our products use energy efficiently

Ever since Bertazzoni switched from wood burning stoves to gas and electricity more than 60 years ago, we have been responsive to the needs of energy efficiency, the environment and the climate.

Burners are designed with reduced space between flame and cookware. This allows pots to be placed closer to the flame, giving increased efficiency with shorter boiling times and reduced gas consumption.

TECHNICAL DATA

Key to icons used in these specifications

	Oven light		Fast preheat
	Upper bake		Defrost/dehydrate
	Bottom bake/gas bake		Warming/sabbath mode
	Bake		Proofing
	Large grill		Self clean
	Grill		Microwave
	Gas convection		Convection/microwave
	Convection bake		Grill/microwave
	Convection grill		Steam
	Convection		Convection steam
	Pizza		Regenerating & sterilising
	Turnspit		

Disclaimer

Please check with your dealer before making a final purchase decision based on these Specifications. While every care is taken to insure that the information in these pages is correct it may be subject to technical inaccuracies or typographical errors. The specifications may vary from territory to territory and are subject to change without notice.

RANGE COOKERS PROFESSIONAL SERIES



PRO120 6G MFE D XT
120 CM 6-BURNER + GRIDDLE,
ELECTRIC DOUBLE OVEN



PRO100 6 MFE T XT
100 CM 6-BURNER
ELECTRIC TRIPLE OVEN



PRO100 5IND MFE T XT
100 CM INDUCTION TOP
ELECTRIC TRIPLE OVEN

WORKTOP	
Cooking zones	6 gas + 1 griddle
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

COOKING ZONES	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	1100 W, drip tray

OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	–
Oven volume	main 69 L, auxiliary 69 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM	
	drawer, stainless steel legs

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 26 A, 6000 W
Energy rating	main oven A, auxiliary oven A

COLOUR OPTIONS	
	X NE BI GI AR RO VI

Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	electric
Oven volume	main 69 L, auxiliary 54 L, third 24 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM	
	drawer, toekick

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 28.3 A, 6500 W
Energy rating	main oven A, auxiliary oven A

COLOUR OPTIONS	
	X NE BI GI AR RO VI

WORKTOP	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

COOKING ZONES	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	–
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM	
	drawer, stainless steel legs

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 18.7 A, 4300 W
Energy rating	main oven A, auxiliary oven A

COLOUR OPTIONS	
	X NE BI GI AR RO VI



PRO100 6 MFE D XT
100 CM 6-BURNER
ELECTRIC DOUBLE OVEN



PRO100 5IND MFE D XT
100 CM INDUCTION TOP
ELECTRIC DOUBLE OVEN



PRO90 6 MFE D XT
90 CM 6-BURNER
ELECTRIC DOUBLE OVEN

Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–

Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 1400 W - 2000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	–
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM	
	drawer, stainless steel legs

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 50.9 A, 11700 W
Energy rating	main oven A, auxiliary oven A

COLOUR OPTIONS	
	X NE BI GI AR RO VI

Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	electric
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM	
	drawer, stainless steel legs

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Energy rating	main oven A, auxiliary oven A+

COLOUR OPTIONS	
	X NE BI GI AR RO VI



PRO90 5IND MFE D XT
90 CM INDUCTION TOP
ELECTRIC DOUBLE OVEN



PRO90 5 MFE D XE
90 CM 5-BURNER
ELECTRIC DOUBLE OVEN



PRO90 6 MFE S XT
90 CM 6-BURNER
ELECTRIC OVEN

WORKTOP	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–

COOKING ZONES	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 1400 W - 2000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–

OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	

Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light
Third oven type	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM	
	drawer, stainless steel legs

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Energy rating	main oven A, auxiliary oven A+

COLOUR OPTIONS	
	X NE BI GI AR RO VI

Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 rapid 1.05 kW - 3.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	

Auxiliary oven equipment	1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light
Third oven type	electric
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs
Inner oven door	triple removable glass
Oven door closing	standard

	storage compartment, stainless steel legs
--	---

Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Energy rating	main oven A, auxiliary oven A+

COLOUR OPTIONS	
	X NE BI GI AR RO VI

Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 2 lights
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	–

Auxiliary oven equipment	–
Third oven type	–
Oven volume	103 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system

	drawer, stainless steel legs
--	------------------------------

Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3500 W
Energy rating	A

COLOUR OPTIONS	
	X NE BI GI AR RO VI



PRO90 5IND MFE S XT
90 CM INDUCTION TOP
ELECTRIC OVEN



PRO90 5 MFE S XE
90 CM 5-BURNER
ELECTRIC OVEN



PRO90 5 GEV S XE
90 CM 5-BURNER
GAS OVEN

WORKTOP	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–

COOKING ZONES	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 1400 W - 2000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–

OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 2 lights
Auxiliary oven type	–
Auxiliary oven functions	–

Auxiliary oven equipment	–
Third oven type	–
Oven volume	103 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system

	drawer, stainless steel legs
--	------------------------------

Electrical requirements	220/240 V, 50/60 Hz, 47.4 A, 10900 W
Energy rating	A

COLOUR OPTIONS	
	X NE BI GI AR RO VI

Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 rapid 1.05 kW - 3.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 2 lights
Auxiliary oven type	–
Auxiliary oven functions	–

Auxiliary oven equipment	–
Third oven type	–
Oven volume	103 L
Oven controls	knobs
Inner oven door	triple removable glass
Oven door closing	standard

	storage compartment, stainless steel legs
--	---

Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3500 W
Energy rating	A

COLOUR OPTIONS	
	X

Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 rapid 1.05 kW - 3.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–

Auxiliary oven equipment	–
Third oven type	–
Oven volume	124 L
Oven controls	knobs
Inner oven door	triple removable glass
Oven door closing	standard

	storage compartment, stainless steel legs
--	---

Electrical requirements	220/240 V, 50/60 Hz, 7.9 A, 1800 W
Energy rating	A

COLOUR OPTIONS	
	X



PRO90 6 HYB S XT
90 CM 6-BURNER
HYBRID OVEN



PRO60 4 MFE S XT
60 CM 4-BURNER
ELECTRIC OVEN



PRO60 4IND MFE S XT
60 CM INDUCTION TOP
ELECTRIC OVEN

WORKTOP					
Cooking zones	6 gas	4 gas	4 induction		
Worktop design	stainless steel squared	stainless steel squared	–		
Worktop control	knobs	knobs	knobs		
Burners type	brass	brass	–		
Knobs	metal coated	metal coated	metal coated		
Pan support	cast iron	cast iron	–		
Flame failure device - one hand ignition	•	•	–		
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring	–		
COOKING ZONES					
Front right	1 auxiliary 0.48 kW - 1.00 kW	1 semi-rapid 0.60 kW - 1.75 kW	Ø 18 cm, 1850 W - 3000 W		
Back right	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW	Ø 18 cm, 1850 W - 3000 W		
Center	2 semi-rapid 0.60 kW - 1.75 kW	–	–		
Front left	1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW	Ø 18 cm, 1850 W - 3000 W		
Back left	1 semi-rapid 0.60 kW - 1.75 kW	1 auxiliary 0.48 kW - 1.00 kW	Ø 21 cm, 2300 W - 3700 W		
Griddle	–	–	–		
OVEN CAVITY					
Main oven type	hybrid multifunction with electric grill	electric multifunction with electric grill	electric multifunction with electric grill		
Main oven functions					
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light		
Auxiliary oven type	–	–	–		
Auxiliary oven functions	–	–	–		
Auxiliary oven equipment	–	–	–		
Third oven type	–	–	–		
Oven volume	124 L	69 L	69 L		
Oven controls	knobs	knobs and digital programmer with food probe	knobs and digital programmer with food probe		
Inner oven door	triple removable glass	triple removable glass	triple removable glass		
Oven door closing	anti-slam system	anti-slam system	anti-slam system		
BOTTOM					
	drawer, stainless steel legs	drawer, stainless steel legs	drawer, stainless steel legs		
TECHNICAL SPECIFICATIONS					
Electrical requirements	220/240 V, 50/60 Hz, 13 A, 3000 W	220/240 V, 50/60 Hz, 10.9 A, 2500 W	220/240 V, 50/60 Hz, 43 A, 9900 W		
Energy rating	A	A	A		
COLOUR OPTIONS					
	X NE BI GI AR RO VI	X NE BI GI AR RO VI	X NE BI GI AR RO VI		



PRO60 4 MFE S XE
60 CM 4-BURNER
ELECTRIC OVEN



PRO60 4 GEV S XE
60 CM 4-BURNER
GAS OVEN

WORKTOP					
Cooking zones	4 gas	4 gas			
Worktop design	stainless steel squared	stainless steel squared			
Worktop control	knobs	knobs			
Burners type	aluminium	aluminium			
Knobs	metal coated	metal coated			
Pan support	cast iron	cast iron			
Flame failure device - one hand ignition	•	•			
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring			
COOKING ZONES					
Front right	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW			
Back right	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW			
Center	–	–			
Front left	1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW			
Back left	1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW			
Griddle	–	–			
OVEN CAVITY					
Main oven type	electric multifunction with electric grill	electric multifunction with electric grill			
Main oven functions					
Main oven equipment	1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light	1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light			
Auxiliary oven type	–	–			
Auxiliary oven functions	–	–			
Auxiliary oven equipment	–	–			
Third oven type	–	–			
Oven volume	69 L	69 L			
Oven controls	knobs	knobs			
Inner oven door	triple removable glass	triple removable glass			
Oven door closing	standard	standard			
BOTTOM					
	storage compartment, stainless steel legs	storage compartment, stainless steel legs			
TECHNICAL SPECIFICATIONS					
Electrical requirements	220/240 V, 50/60 Hz, 10.9 A, 2500 W	220/240 V, 50/60 Hz, 6.5 A, 1500 W			
Energy rating	A	A+			
COLOUR OPTIONS					
	X	X			

RANGE COOKERS MASTER SERIES



MAS120 6G MFE D XT
120 CM 6-BURNER + GRIDDLE,
ELECTRIC DOUBLE OVEN

WORKTOP	
Cooking zones	6 gas + 1 griddle
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

COOKING ZONES	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	1100 W, drip tray

OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	-
Oven volume	main 69 L, auxiliary 69 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM	
	drawer, stainless steel legs

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 26 A, 6000 W
Energy rating	main oven A, auxiliary oven A

COLOUR OPTIONS	
	X NE VI CR



MAS100 6 MFE T XT
100 CM 6-BURNER
ELECTRIC TRIPLE OVEN

Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	electric
Oven volume	main 69 L, auxiliary 54 L, third 29 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system

	drawer, toe kick
--	------------------

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 28.3 A, 6500 W
Energy rating	main oven A, auxiliary oven A

COLOUR OPTIONS	
	X NE VI CR



MAS100 6 MFE D XT
100 CM 6-BURNER
ELECTRIC DOUBLE OVEN

Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	electric
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system

	drawer, stainless steel legs
--	------------------------------

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 18.7 A, 4300 W
Energy rating	main oven A, auxiliary oven A

COLOUR OPTIONS	
	X NE VI CR



MAS100 6 MFE D XE
100 CM 6-BURNER
ELECTRIC DOUBLE OVEN

WORKTOP	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

COOKING ZONES	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	-
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs

Inner oven door	triple removable glass
Oven door closing	standard

	storage compartment, stainless steel legs
--	---

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 18.7 A, 4300 W
Energy rating	main oven A, auxiliary oven A

COLOUR OPTIONS	
	X



MAS90 6 MFE D XT
90 CM 6-BURNER
ELECTRIC DOUBLE OVEN

Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	electric
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system

	drawer, stainless steel legs
--	------------------------------

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Energy rating	main oven A, auxiliary oven A+

COLOUR OPTIONS	
	X NE VI CR



MAS90 5 MFE D XE
90 CM 5-BURNER
ELECTRIC DOUBLE OVEN

Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 2 lights
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light

Third oven type	electric
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs

Inner oven door	triple removable glass
Oven door closing	standard

	storage compartment, stainless steel legs
--	---

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Energy rating	main oven A, auxiliary oven A+

COLOUR OPTIONS	
	X



MAS90 6 MFE S XT
90 CM 6-BURNER
ELECTRIC OVEN



MAS90 5 MFE S XE
90 CM 5-BURNER
ELECTRIC OVEN



MAS90 5 GEV S XE
90 CM 5-BURNER
GAS OVEN

WORKTOP

Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

COOKING ZONES

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

OVEN CAVITY

Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 2 lights
Auxiliary oven type	-
Auxiliary oven functions	-

Auxiliary oven equipment	-
Third oven type	-
Oven volume	103 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM

	drawer, stainless steel legs
--	------------------------------

TECHNICAL SPECIFICATIONS

Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3500 W
Energy rating	A

COLOUR OPTIONS

X NE VI CR

WORKTOP

Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

Main oven type	electric multifunction with electric grill
Main oven functions	

Main oven equipment	1 enamelled tray, 2 standard wire shelves, 1 grill trivet for tray, 2 lights
Auxiliary oven type	-
Auxiliary oven functions	-

Auxiliary oven equipment	-
Third oven type	-
Oven volume	103 L
Oven controls	knobs

Inner oven door	triple removable glass
Oven door closing	standard

	storage compartment, stainless steel legs
--	---

Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3500 W
Energy rating	A

X

WORKTOP

Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	Wok adapter, simmer ring

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

Main oven type	fan assisted gas with electric grill
Main oven functions	

Main oven equipment	1 enamelled tray, 2 standard wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	-
Auxiliary oven functions	-

Auxiliary oven equipment	-
Third oven type	-
Oven volume	124 L
Oven controls	knobs

Inner oven door	triple removable glass
Oven door closing	standard

	storage compartment, stainless steel legs
--	---

Electrical requirements	220/240 V, 50/60 Hz, 7.9 A, 1800 W
Energy rating	A

X



MAS90 6 HYB S XT
90 CM 6-BURNER
HYBRID OVEN



MAS60 4 MFE S XT
60 CM 4-BURNER
ELECTRIC OVEN



MAS60 4 MFE S XE
60 CM 4-BURNER
ELECTRIC OVEN

WORKTOP

Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

COOKING ZONES

Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-

OVEN CAVITY

Main oven type	hybrid multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 2 lights
Auxiliary oven type	-
Auxiliary oven functions	-

Auxiliary oven equipment	-
Third oven type	-
Oven volume	124 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system

BOTTOM

	drawer, stainless steel legs
--	------------------------------

TECHNICAL SPECIFICATIONS

Electrical requirements	220/240 V, 50/60 Hz, 13 A, 3000 W
Energy rating	A

COLOUR OPTIONS

X NE VI CR

WORKTOP

Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 dual wok 0.48 kW - 5.00 kW
Center	-
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 auxiliary 0.48 kW - 1.00 kW
Griddle	-

Main oven type	electric multifunction with electric grill
Main oven functions	

Main oven equipment	1 telescopic glide shelf, 1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	-
Auxiliary oven functions	-

Auxiliary oven equipment	-
Third oven type	-
Oven volume	69 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system

	storage compartment, stainless steel legs
--	---

Electrical requirements	220/240 V, 50/60 Hz, 10.9 A, 2500 W
Energy rating	A

X NE VI CR

WORKTOP

Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring

Front right	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 dual wok 0.48 kW - 5.00 kW
Center	-
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 auxiliary 0.48 kW - 1.00 kW
Griddle	-

Main oven type	electric multifunction with electric grill
Main oven functions	

Main oven equipment	1 enamelled tray, 2 standard wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	-
Auxiliary oven functions	-

Auxiliary oven equipment	-
Third oven type	-
Oven volume	69 L
Oven controls	knobs

Inner oven door	triple removable glass
Oven door closing	standard

	storage compartment, stainless steel legs
--	---

Electrical requirements	220/240 V, 50/60 Hz, 10.9 A, 2500 W
Energy rating	A

X



MAS60 4 GEV S XE
60 CM 4-BURNER
GAS OVEN

WORKTOP	
Cooking zones	4 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 dual wok 0.48 kW - 5.00 kW
Center	–
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 auxiliary 0.48 kW - 1.00 kW
Griddle	–
OVEN CAVITY	
Main oven type	fan assisted gas with electric grill
Main oven functions	
Main oven equipment	1 enamelled tray, 2 standard wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–
Auxiliary oven equipment	–
Third oven type	–
Oven volume	69 L
Oven controls	knobs
Inner oven door	triple removable glass
Oven door closing	standard
BOTTOM	
	storage compartment, stainless steel legs
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 6.5 A, 1500 W
Energy rating	A+
COLOUR OPTIONS	
	X

RANGE COOKERS HERITAGE SERIES



HER120 6G MFE D NET
120 CM 6-BURNER + GRIDDLE,
ELECTRIC DOUBLE OVEN

WORKTOP	
Cooking zones	6 gas + 1 griddle
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	solid metal
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	1100 W, drip tray
OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light
Third oven type	–
Oven volume	main 69 L, auxiliary 69 L
Oven controls	knobs and thermometer
Inner oven door	triple removable glass
Oven door closing	anti-slam system
BOTTOM	
	drawer, stainless steel legs
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 26 A, 6000 W
Energy rating	main oven A, auxiliary oven A
COLOUR OPTIONS	
	NE VI CR



HER100 6 MFE T NET
100 CM 6-BURNER
ELECTRIC TRIPLE OVEN

WORKTOP	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	solid metal
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light
Third oven type	electric
Oven volume	main 69 L, auxiliary 54 L, third 29 L
Oven controls	knobs and thermometer
Inner oven door	triple removable glass
Oven door closing	anti-slam system
BOTTOM	
	drawer, toekick
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 28.3 A, 6500 W
Energy rating	main oven A, auxiliary oven A
COLOUR OPTIONS	
	NE VI CR



HER100 6 MFE D NET
100 CM 6-BURNER
ELECTRIC DOUBLE OVEN

WORKTOP	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	solid metal
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light
Third oven type	–
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and thermometer
Inner oven door	triple removable glass
Oven door closing	anti-slam system
BOTTOM	
	drawer, stainless steel legs
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 18.7 A, 4300 W
Energy rating	main oven A, auxiliary oven A
COLOUR OPTIONS	
	NE VI CR



HER90 6 MFE D NET
90 CM 6-BURNER
ELECTRIC DOUBLE OVEN



HER90 6 MFE S NET
90 CM 6-BURNER
ELECTRIC OVEN



HER90 6 HYB S NET
90 CM 6-BURNER
HYBRID OVEN

WORKTOP	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	solid metal
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-
OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light
Third oven type	-
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and thermometer
Inner oven door	triple removable glass
Oven door closing	anti-slam system
BOTTOM	
	drawer, stainless steel legs
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Energy rating	main oven A, auxiliary oven A+
COLOUR OPTIONS	

NE VI CR

NE VI CR

NE VI CR

BUILT-IN OVENS
PROFESSIONAL
SERIES



F30 PRO XT
76 CM SINGLE OVEN



F60 PRO XT /12
60 CM SINGLE OVEN



F60 PRO XA /12
60 CM SINGLE OVEN

OVEN CAVITY	
Oven type	electric pyrolytic with electric grill
Oven functions	
Oven volume	116 l
Oven controls	knobs and hi-resolution LCD touch interface with digital programmer
Inner oven door	quadruple glass
Cooling fan	•
Oven convection system	dual diagonal
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Food probe	•
Door hinge	soft motion
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	pyrolytic grey enamel
Oven lights	double diagonal
Oven levels	7
Sliding shelves	1 full extension
Wire shelves	2 heavy gauge chromed
Tray	1 enamelled deep tray (40 mm)
Grill trivet for tray	•
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 24 A, 5.500 W
Energy rating	A

Oven type	electric multifunction with electric grill
Oven functions	
Oven volume	65 l
Oven controls	knobs and hi-resolution LCD touch interface with digital programmer
Inner oven door	triple glass
Cooling fan	•
Oven convection system	single
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Food probe	•
Door hinge	soft motion
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	black enamel
Oven lights	double diagonal
Oven levels	5
Sliding shelves	1 standard
Wire shelves	2 heavy gauge chromed
Tray	1 enamelled
Grill trivet for tray	•
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 2.700 W
Energy rating	A















Oven type	electric multifunction with electric grill
Oven functions	
Oven volume	65 l
Oven controls	knobs and LED touch interface with digital programmer
Inner oven door	triple glass
Cooling fan	•
Oven convection system	single
Auto cooking modes	-
Food probe	•
Door hinge	soft motion
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	black enamel
Oven lights	double diagonal
Oven levels	5
Sliding shelves	1 standard
Wire shelves	2 heavy gauge chromed
Tray	1 enamelled
Grill trivet for tray	•
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 2.700 W
Energy rating	A



F45 PRO MOW X
60x45 CM COMBI MICROWAVE OVEN



F45 PRO CST X
60x45 CM COMBI STEAM OVEN

OVEN CAVITY		
Oven type	combi microwave with electric grill	combi steam with electric grill
Oven functions	      	      
Oven volume	38 l	31 l
Oven controls	touch LED interface with digital programmer	touch LED interface with digital programmer
Inner oven door	double glass	double glass
Cooling fan	-	•
Oven convection system	single	single
Auto cooking modes	15 preset	15 preset
Power levels	5 from 200 to 1000 W	-
Food probe	-	-
Door hinge	standard	standard
Oven handle	metal	metal
Cavity finishing	stainless steel	stainless steel
Oven lights	single	single
Oven levels	2	4
Sliding shelves	-	-
Wire shelves	1 chromed	1 chromed
Tray	1 glass	1 perforated stainless steel 40 mm deep 1 stainless steel 20 mm deep
Grill trivet for tray	-	-
Turntable	Ø 32 mm	-
TECHNICAL SPECIFICATIONS		
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3.400 W	220/240 V, 50/60 Hz, 15 A, 2.900 W

WARMING DRAWER PROFESSIONAL SERIES



WD60 PRO X/12
60 CM WARMING DRAWER

WARMING DRAWER	
Design	stainless steel
Carring capacity	25 kg
Controls	push/pull with soft motion operation
Temperature range	30-85°
Equipment	inner rubber matt thermostat light on/off
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz - 400 W

BUILT-IN OVENS DESIGN SERIES



F30 CON XT
76 CM SINGLE OVEN XT



F60 CON XT / 12
60 CM SINGLE OVEN XT



F60 CON XE/12
60 CM SINGLE OVEN XE

OVEN CAVITY			
Oven type	electric pyrolytic with electric grill	electric multifunction with electric grill	electric pyrolytic with electric grill
Oven functions			
Oven volume	116 l	65 l	65 l
Oven controls	knobs and hi-resolution LCD touch interface with digital programmer	knobs and hi-resolution LCD touch interface with digital programmer	knobs and LED touch interface with digital programmer
Inner oven door	quadruple glass	triple glass	triple glass
Cooling fan	•	•	•
Oven convection system	dual diagonal	single	single
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant	33 preset cooking sequences with Bertazzoni Assistant	–
Food probe	•	•	–
Door hinge	soft motion	soft motion	soft motion
Oven handle	translucent glass	metal	metal
Oven door finishing	black glass with stainless steel frame	stainless steel	stainless steel
Cavity finishing	pyrolytic grey enamel	grey enamel	grey enamel
Oven lights	double diagonal	double diagonal	double diagonal
Oven levels	7	5	5
Sliding shelves	1 full extension	1 standard	1 standard
Wire shelves	2 heavy gauge chromed	2 heavy gauge chromed	2 heavy gauge chromed
Tray	1 enamelled deep tray (40 mm)	1 enamelled	1 enamelled
Grill trivet for tray	•	•	•
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 24 A, 5.500 W	220/240 V, 50/60 Hz, 16 A, 2.700 W	220/240 V, 50/60 Hz, 16 A, 3.500 W
Energy rating	A	A	A



F60 CON XD /12
60 CM SINGLE OVEN XD



F60 CON XA/12
60 CM SINGLE OVEN XA

OVEN CAVITY		
Oven type	electric multifunction with electric grill	electric multifunction with electric grill
Oven functions		
Oven volume	65 l	65 l
Oven controls	knobs and LED touch interface with digital programmer	knobs and hi-resolution LCD touch interface with digital programmer
Inner oven door	triple glass	triple glass
Cooling fan	•	•
Oven convection system	single	single
Auto cooking modes	–	–
Food probe	–	–
Door hinge	soft motion	soft motion
Oven handle	metal	metal
Oven door finishing	stainless steel	stainless steel
Cavity finishing	grey enamel	grey enamel
Oven lights	double diagonal	double diagonal
Oven levels	5	5
Sliding shelves	1 standard	1 standard
Wire shelves	2 heavy gauge chromed	2 heavy gauge chromed
Tray	1 enamelled	1 enamelled
Grill trivet for tray	•	•
TECHNICAL SPECIFICATIONS		
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3200 W	220/240 V, 50/60 Hz, 16 A, 2700 W
Energy rating	A	A



F45 CON MOW X
45 CM COMBI MICROWAVE OVEN



F45 CON CST
45 CM COMBI STEAM OVEN



F45 CON XT
45 CM ELECTRIC OVEN

OVEN CAVITY			
Oven type	combi microwave with electric grill	combi steam with electric grill	electric with electric grill
Oven functions			
Oven volume	38 l	31 l	46 l
Oven controls	LED digital touch interface with digital programmer	LED digital touch interface with digital programmer	LED digital touch interface with digital programmer
Inner oven door	double glass	double glass	double glass
Cooling fan	-	•	-
Oven convection system	single	single	single
Auto cooking modes	15 preset	15 preset	-
Power levels	5 from 200 to 1000 W	-	-
Food probe	-	-	-
Door hinge	standard	standard	standard
Oven handle	metal	metal	metal
Cavity finishing	stainless steel	stainless steel	grey easy to clean enamel
Oven lights	single	single	single
Oven levels	2	4	3
Sliding shelves	-	-	-
Wire shelves	1 chromed	1 chromed	1 chromed
Tray	1 glass	1 perforated stainless steel 40 mm deep 1 stainless steel 20 mm deep	1 enamelled 40 mm deep 1 enamelled
Grill trivet for tray	-	-	-
Turntable	Ø 32 mm	-	-
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3.400 W	220/240 V, 50/60 Hz, 15 A, 2.900 W	220/240 V, 50/60 Hz, 16 A, 3.000 W
Energy rating	-	-	A

WARMING DRAWER
DESIGN SERIES



WD60 CON X/12
WARMING DRAWER

WARMING DRAWER	
Design	black with stainless steel frame
Carring capacity	25 kg
Controls	push/pull with soft motion operation
Temperature range	30-85°
Equipment	inner rubber matt thermostat light on/off
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 400 W

COFFEE MACHINE
DESIGN SERIES



M45 CAF X
COFFEE MACHINE

COFFEE MACHINE	
Design	black with stainless steel frame
Interface	digital programmer
Functions	regular or double coffee hot water for tea and other hot drinks steam function for cappuccino ground coffee option
Coffee intensity	extra-light light medium strong extra-strong
Coffee lenght	short/espresso medium long
Adjustable coffee temperature	3
Programmable automatic switch on	•
Automatic rising	•
Automatic descaling	•
Adjustable coffee grinder	•
Stand-by mode	•
Frothing nozzle for cappuccino	•
Adjustable coffee dispenser	•
Drip tray	•
Lights	2
Telescopic guides	•
Water tank capacity	1.8 l
Coffee cups average	45 cups
Coffee container average	220 l
Pump pressure	15 bar
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 1350 W

RANGE TOPS AND HOBS PROFESSIONAL SERIES



CB48 6G 00 X
122 CM RANGE TOP
6-BURNER AND GRIDDLE

CB36 6 00 X
92 CM RANGE TOP
6-BURNER

DB36 6 00 X
92 CM DROP-IN HOB
6-BURNER

WORKTOP			
Gas zones	6	6	6
Burners type	brass	brass	brass
Griddle zones	•	–	–
Induction zones	–	–	–
Worktop design	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan supports	cast iron	cast iron	cast iron
Continuous grating	•	•	•
Flame failure device - one hand ignition	•	•	•
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring	wok adapter, simmer ring
COOKING ZONES			
Front right	1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW	2 semi-rapid 0.60 kW - 1.75 kW	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	1100 W, drip tray, dual control	–	–
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 12 A, 1080 W	220/240 V, 50/60 Hz, 1 A, 1 W	220/240 V, 50/60 Hz, 1 A, 1 W



QB36 6 00 X
92 CM DROP-IN LOW EDGE HOB
6-BURNER

P910 PRO 1 X
90 CM GAS HOB
5-BURNER

P680 PRO 1 X
60 CM GAS HOB
4-BURNER

WORKTOP			
Gas zones	6	5	4
Burners type	brass	brass	brass
Griddle zones	–	–	–
Induction zones	–	–	–
Worktop design	stainless steel squared	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan supports	cast iron	cast iron	cast iron
Continuous grating	•	•	•
Flame failure device - one hand ignition	•	•	•
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring	wok adapter, simmer ring
COOKING ZONES			
Front right	1 auxiliary 0,48 kW - 1,00 kW	1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1,05 kW - 3,00 kW	1 semi-rapid 0.60 kW - 1.75 kW	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0,60 kW - 1,75 kW	1 dual wok 0.48 kW - 5.00 kW	–
Front left	1 dual wok 0,48 kW - 5,00 kW	1 semi-rapid 0.60 kW - 1.75 kW	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0,60 kW - 1,75 kW	1 rapid 1.05 kW - 3.00 kW	1 semi-rapid 0.60 kW - 1.75 kW
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 1 A, 1 W	220/240 V, 50/60 Hz, 1 A, 1 W	



PM36 5 00 X
90 CM SEGMENTED HOB 5-BURNER

PM36 5 S0 X
90 CM SEGMENTED HOB 5-BURNER

PM36 3 0G X
90 CM SEGMENTED HOB 3-BURNER
AND GRIDDLE

WORKTOP	
Gas zones	5
Burners type	brass
Griddle zones	–
Induction zones	–
Worktop design	stainless steel low edge
Worktop control	knobs
Knobs	solid metal
Pan supports	cast iron
Continuous grating	•
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 rapid 1.05 kW - 3.00 kW
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 1 A, 1 W



PM36 3 I0 X
90 CM SEGMENTED HOB 3-BURNER
AND 2 INDUCTION ZONES

PM36 1 IG X
90 CM SEGMENTED HOB 1-BURNER,
2 INDUCTION ZONES AND GRIDDLE

PM36 0 IG X
90 CM SEGMENTED HOB 5
INDUCTION ZONES

WORKTOP	
Gas zones	3
Burners type	brass
Griddle zones	–
Induction zones	2
Worktop design	stainless steel low edge
Worktop control	knobs
Knobs	solid metal
Pan supports	cast iron
Continuous grating	•
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	Ø 18 cm, 1400 W - 1800 W
Back right	Ø 18 cm, 1400 W - 1800 W
Center	1 rapid 1.05 kW - 3.00 kW; 1 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 15.5 A, 3700 W

WORKTOP	
Gas zones	1
Burners type	brass
Griddle zones	1
Induction zones	2
Worktop design	stainless steel low edge
Worktop control	knobs
Knobs	solid metal
Pan supports	cast iron
Continuous grating	•
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	Ø 18 cm, 1400 W - 1800 W
Back right	Ø 18 cm, 1400 W - 1800 W
Center	Griddle 800 W
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 22.2 A, 4500 W

WORKTOP	
Gas zones	–
Burners type	–
Griddle zones	–
Induction zones	5
Worktop design	stainless steel low edge
Worktop control	knobs
Knobs	solid metal
Pan supports	cast iron
Continuous grating	•
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	Ø 13.5 cm, 1400 W - 1800 W
Back right	Ø 13.5 cm, 1400 W - 1800 W
Center	Ø 26 cm, ??? W - 3000 W
Front left	Ø 13.5 cm, 1400 W - 1800 W
Back left	Ø 13.5 cm, 1400 W - 1800 W
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 45.8 A, 11000 W



PM60 4 0 X
60 CM SEGMENTED HOB 4-BURNER



PM60 3 0 X
60 CM SEGMENTED HOB 3-BURNER

WORKTOP		
Gas zones	4	3
Burners type	brass	brass
Griddle zones	–	–
Induction zones	–	–
Worktop design	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs
Knobs	solid metal	solid metal
Pan supports	cast iron	cast iron
Continuous grating	•	•
Flame failure device - one hand ignition	•	•
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring
COOKING ZONES		
Front right	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW	1 rapid 1.05 kW - 3.00 kW
Center	–	–
Front left	1 auxiliary 0.48 kW - 1.00 kW	1 dual wok 0.48 kW - 5.00 kW
Back left	1 rapid 1.05 kW - 3.00 kW	–
TECHNICAL SPECIFICATIONS		
Electrical requirements	220/240 V, 50/60 Hz, 1 A, 1 W	220/240 V, 50/60 Hz, 1 A, 1 W

HOBS DESIGN SERIES



P90 5 I NE
90 CM INDUCTION HOB



P60 4 I NE
60 CM INDUCTION HOB

WORKTOP		
Gas zones	–	–
Burners type	–	–
Griddle zones	–	–
Induction zones	5	4
Worktop design	ceramic glass bevelled	ceramic glass bevelled
Worktop control	touch	touch
Power levels	•	•
Keep warm function	•	•
2-zones bridge function	•	•
COOKING ZONES		
Front right	Ø 11 cm, 2050 W - 3700 W	Ø 11 cm, 2300 W - 3700 W
Back right	Ø 11 cm, 2050 W - 3700 W	Ø 10 cm, 1850 W - 3000 W;
Center	Ø 22 cm, 2600 W - 5500 W	–
Front left	Ø 11 cm, 2050 W - 3700 W	Ø 10 cm, 1850 W - 3000 W;
Back left	Ø 11 cm, 2050 W - 3700 W	Ø 10 cm, 1850 W - 3000 W;
Residual heat indicator	•	•
TECHNICAL SPECIFICATIONS		
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11000 W	220/240 V, 50/60 Hz, 31 A, 7000 W

COOKER HOODS PROFESSIONAL SERIES



KU120 PRO 2X A
120 CM UNDERMOUNT CANOPY
HOOD, 2 MOTOR

KU90 PRO 2X A
90 CM UNDERMOUNT CANOPY HOOD,
2 MOTOR

KU120 PRO 1X A
120 CM UNDERMOUNT CANOPY HOOD,
1 MOTOR

VENTILATION	
Hood type	wall mount and undercabinet
Hood finishing	stainless steel
Motor	2
Speed	4
Duct cover	optional
Hood control	electronic with buttons
Remote control	–
Handle	–
Lights	4 LED
Filters type	stainless steel baffle
Max extraction power	1600 m³h
Noise	45 - 67 dBA
Front bar	–

TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 16 A
Energy rating	A

COLOUR OPTIONS	
	X

NOTES	

Hoods do not come with duct cover as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Air Bracket (Item 901264).
This model is not suited for recirculation.

Hoods do not come with duct cover as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Air Bracket (Item 901264).
This model is not suited for recirculation.

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901362).



KU100 PRO 1X A
100 CM UNDERMOUNT CANOPY
HOOD, 1 MOTOR

KU90 PRO 1X A
90 CM UNDERMOUNT CANOPY HOOD,
1 MOTOR

KU60 PRO 1X A
60 CM UNDERMOUNT CANOPY HOOD,
1 MOTOR

VENTILATION	
Hood type	wall mount and undercabinet
Hood finishing	stainless steel
Motor	1
Speed	4
Duct cover	optional
Hood control	electronic with buttons
Remote control	–
Handle	–
Lights	2 LED
Filters type	aluminum mesh
Max extraction power	800 m³h
Noise	45 - 67 dBA
Front bar	–

TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A

COLOUR OPTIONS	
	X

NOTES	

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901362).

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901362).

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901362).

COOKER HOODS DESIGN SERIES



KGI 120 CON X A
120 CM ISLAND MOUNT HOOD,
1 MOTOR

KGI 90 CON X A
90 CM ISLAND MOUNT HOOD,
1 MOTOR

VENTILATION		
Hood type	island mount	island mount
Hood finishing	stainless steel and glass	stainless steel and glass
Motor	1	1
Speed	3	3
Duct cover	included	included
Hood control	touch	touch
Remote control	–	–
Handle	–	–
Lights	4 LED	4 LED
Filters type	european baffle	european baffle
Max extraction power	800 m³h	800 m³h
Noise	45 - 67 dBA	45 - 67 dBA
Front bar	–	–
TECHNICAL SPECIFICATIONS		
Electrical requirements	220-240 V, 50/60 Hz, 10 A	220-240 V, 50/60 Hz, 10 A
Energy rating	A	A
COLOUR OPTIONS		
	X	X
NOTES		
	Hoods do not come with carbon filter for recirculation as standard. These are available as optional extras. Optional: Recirculation Kit (Item 901260).	Hoods do not come with carbon filter for recirculation as standard. These are available as optional extras. Optional: Recirculation Kit (Item 901260).



KG120 CON X A
120 CM WALL MOUNT HOOD,
1 MOTOR

KG90 CON X A
90 CM WALL MOUNT HOOD,
1 MOTOR

VENTILATION		
Hood type	wall mount	wall mount
Hood finishing	stainless steel and glass	stainless steel and glass
Motor	1	1
Speed	3	3
Duct cover	included	included
Hood control	touch	touch
Remote control	–	–
Handle	–	–
Lights	2 LED	2 LED
Filters type	european baffle	european baffle
Max extraction power	800 m³h	800 m³h
Noise	45 - 67 dBA	45 - 67 dBA
Front bar	–	–
TECHNICAL SPECIFICATIONS		
Electrical requirements	220-240 V, 50/60 Hz, 10 A	220-240 V, 50/60 Hz, 10 A
Energy rating	A	A
COLOUR OPTIONS		
	X	X
NOTES		
	Hoods do not come with carbon filter for recirculation as standard. These are available as optional extras. Optional: Recirculation Kit (Item 901260).	Hoods do not come with carbon filter for recirculation as standard. These are available as optional extras. Optional: Recirculation Kit (Item 901260).



KIV 90 NE A+
90 CM ISLAND MOUNT, 1 MOTOR



KI BI 120 NE A
120 CM BUILT-IN INSERT, 1 MOTOR



KDD 90 X A
90 CM DOWN DRAFT, 1 MOTOR

VENTILATION	
Hood type	island mount
Hood finishing	stainless steel and glass
Motor	1
Speed	4
Duct cover	included
Hood control	electronic with buttons
Remote control	–
Handle	–
Lights	8 LED
Filters type	glass
Max extraction power	800 m³h
Noise	38 - 61 dBA
Front bar	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A+
COLOUR OPTIONS	
	NE

VENTILATION	
Hood type	built-in insert
Hood finishing	stainless steel frame and glass
Motor	1
Speed	4
Duct cover	–
Hood control	touch
Remote control	•
Handle	–
Lights	4 halogen
Filters type	glass
Max extraction power	800 m³h
Noise	45 - 67 dBA
Front bar	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A
COLOUR OPTIONS	
	NE BI

VENTILATION	
Hood type	built-in
Hood finishing	stainless steel and glass
Motor	1
Speed	3
Duct cover	–
Hood control	touch
Remote control	–
Handle	–
Lights	–
Filters type	carbon
Max extraction power	800 m³h
Noise	59 dBA
Front bar	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A
COLOUR OPTIONS	
	X

COOKER HOODS
MASTER SERIES



K90 AM LVI A
90 CM WALL MOUNT, 1 MOTOR



K60 AM LVI A
60 CM WALL MOUNT, 1 MOTOR

VENTILATION	
Hood type	wall mount and under cabinet
Hood finishing	stainless steel and matt colour
Motor	1
Speed	4
Duct cover	included
Hood control	push buttons
Remote control	–
Handle	•
Lights	2 LED
Filters type	aluminium mesh
Max extraction power	600 m³h
Noise	45-67 dBA
Front bar	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A
COLOUR OPTIONS	
	X NE VI CR

VENTILATION	
Hood type	wall mount and under cabinet
Hood finishing	stainless steel and matt colour
Motor	1
Speed	4
Duct cover	included
Hood control	push buttons
Remote control	–
Handle	•
Lights	2 LED
Filters type	aluminium mesh
Max extraction power	600 m³h
Noise	45-67 dBA
Front bar	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A
COLOUR OPTIONS	
	X NE VI CR



K120 CON X A
120 CM WALL MOUNT CANOPY HOOD,
1 MOTOR



K100 CON X A
100 CM WALL MOUNT CANOPY HOOD,
1 MOTOR

VENTILATION	
Hood type	wall mount
Hood finishing	stainless steel
Motor	1
Speed	4
Duct cover	included
Hood control	electronic with buttons
Remote control	–
Handle	–
Lights	2 LED
Filters type	aluminium mesh
Max extraction power	800 m³h
Noise	45 - 67 dBA
Front bar	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A
COLOUR OPTIONS	
	X



K90 CON X A
90 CM WALL MOUNT CANOPY HOOD,
1 MOTOR



K60 CON X A
60 CM WALL MOUNT CANOPY HOOD,
1 MOTOR

VENTILATION	
Hood type	wall mount
Hood finishing	stainless steel
Motor	1
Speed	4
Duct cover	included
Hood control	electronic with buttons
Remote control	–
Handle	–
Lights	2 LED
Filters type	aluminium mesh
Max extraction power	800 m³h
Noise	45 - 67 dBA
Front bar	–
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A
COLOUR OPTIONS	
	X

COOKER HOODS

HERITAGE SERIES



K120 HER NE A
120 CM WALL MOUNT, 1 MOTOR



K100 HER NE A
100 CM WALL MOUNT, 1 MOTOR



K90 HER NE A
90 CM WALL MOUNT, 1 MOTOR

VENTILATION

Hood type	wall mount
Hood finishing	stainless steel and matt colour
Motor	1
Speed	4
Duct cover	included
Hood control	electronic with buttons
Remote control	-
Handle	•
Lights	2 LED
Filters type	aluminium mesh
Max extraction power	800 m³h
Noise	45 - 67 dBA
Front bar	-

TECHNICAL SPECIFICATIONS

Electrical requirements	220-240 V, 50/60 Hz, 10 A
Energy rating	A

COLOUR OPTIONS

NE VI CR

Hood type	wall mount
Hood finishing	stainless steel and matt colour
Motor	1
Speed	4
Duct cover	included
Hood control	electronic with buttons
Remote control	-
Handle	•
Lights	2 LED
Filters type	aluminium mesh
Max extraction power	800 m³h
Noise	45 - 67 dBA
Front bar	-

220-240 V, 50/60 Hz, 10 A

A

NE VI CR

Hood type	wall mount
Hood finishing	stainless steel and matt colour
Motor	1
Speed	4
Duct cover	included
Hood control	electronic with buttons
Remote control	-
Handle	•
Lights	2 LED
Filters type	aluminium mesh
Max extraction power	800 m³h
Noise	45 - 67 dBA
Front bar	-

220-240 V, 50/60 Hz, 10 A

A

NE VI CR

ACCESSORIES



901391
120 TOEKICK FOR HERITAGE RANGE COOKERS 120 CM



901392
100 TOEKICK FOR HERITAGE RANGE COOKERS 100 CM



901393
90 TOEKICK FOR HERITAGE RANGE COOKERS 90 CM



901370
120 TOEKICK FOR PROFESSIONAL RANGE COOKERS 120 CM



901371
100 TOEKICK FOR PROFESSIONAL RANGE COOKERS 100 CM



901372
90 TOEKICK FOR PROFESSIONAL RANGE COOKERS 90 CM



901373
60 TOEKICK FOR PROFESSIONAL RANGE COOKERS 60 CM



901374
120 TOEKICK FOR MASTER RANGE COOKERS 120 CM



901375
100 TOEKICK FOR MASTER RANGE COOKERS 100 CM



901376
90 TOEKICK FOR MASTER RANGE COOKERS 90 CM



901377
60 TOEKICK FOR MASTER RANGE COOKERS 60 CM



901368
120 BACKSPLASH
Dimensions W 1195 - H 690



901367
100 BACKSPLASH
Dimensions W 995 mm - H 690 mm



901348
90 BACKSPLASH
Dimensions W 895 mm -H 690 mm



901347
60 BACKSPLASH
Dimensions W 595 mm - H 690 mm



901369
120 IRF
Dimensions W 1195 x 20 mm- H 12 mm



901350
100 IRF
Dimensions W 995 x 20 mm - H 12 mm



901307
90 IRF
Dimensions W 895 x 20 mm - H 12 mm



901388
60 IRF
Dimensions W 595 x 20 mm - H 12 mm



901272
PORCELAIN TRAY FOR RANGE COOKERS WITH 114 L OVEN CAVITY



901273
GLASS TRAY FOR RANGE COOKERS WITH 114 L OVEN CAVITY



901309
STAINLESS STEEL GRIDDLE FOR COOKER RANGES ALL SERIES AND ALL RANGE TOPS AND DB, QB HOBS



PEN06
CAST IRON GRIDDLE PLATE FOR ALL RANGES, RANGE TOPS AND HOBS WITH GAS BURNERS



408077
SIMMER RING



408117
WOK ADAPTER



504808
SIMMER CAP



910861
TELESCOPIC GLIDE SHELF SUPPORT
ALL ELECTRIC CAVITIES

910881
TELESCOPIC GLIDE SHELF
SUPPORT FOR 90 CM RANGE
COOKER HYBRID OVEN AND 90 CM
RANGE COOKER GAS OVEN



9100031
30 CM CAVITY CATALYTIC LINERS



9100032
40 CM CAVITY CATALYTIC LINERS



9100033
60 CM CAVITY SET CATALYTIC LINERS



9100034
90 CM CAVITY SET CATALYTIC LINERS



901263
MEDIUM DUCT COVER FOR HOOD



901262
NARROW DUCT COVER FOR HOOD

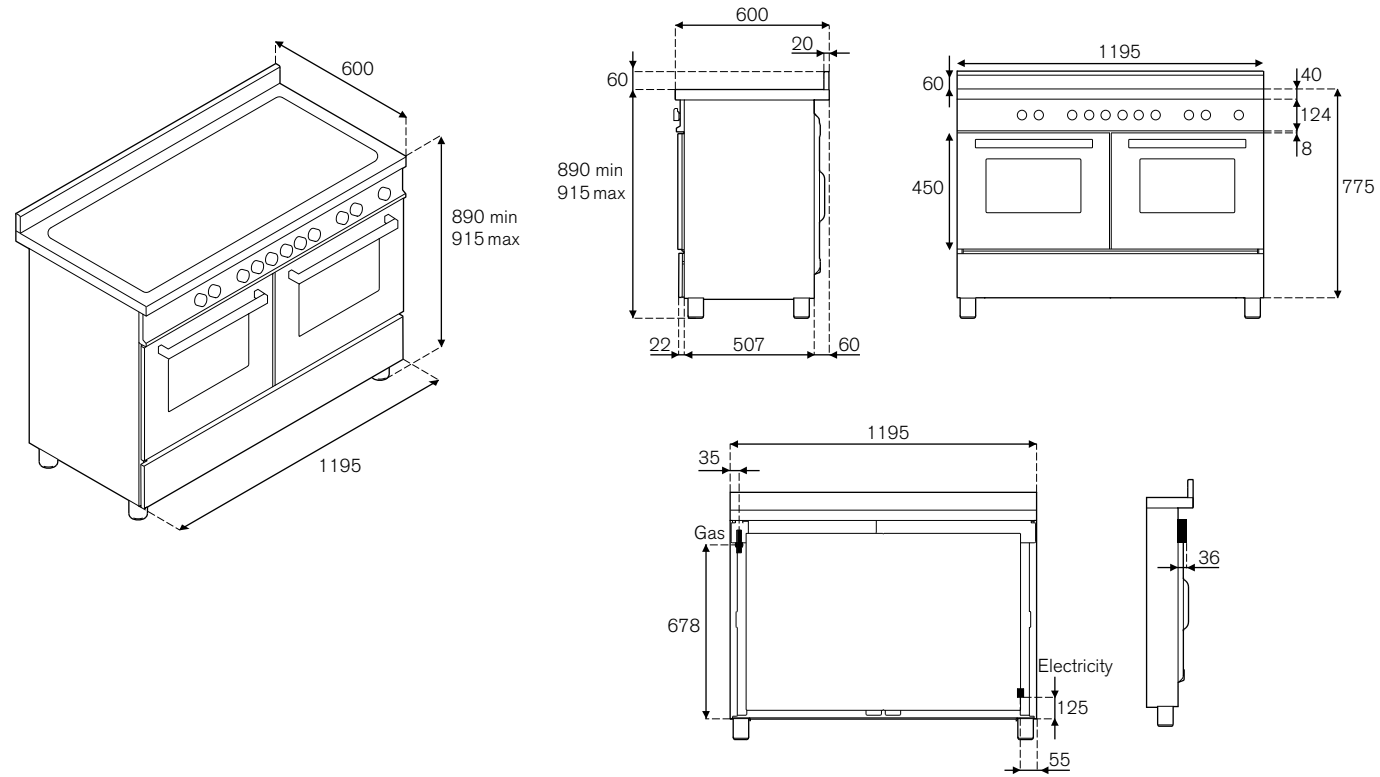


901362
RECIRCULATION KIT FOR
PROFESSIONAL SERIES HOODS
1 MOTOR, ALL SIZES

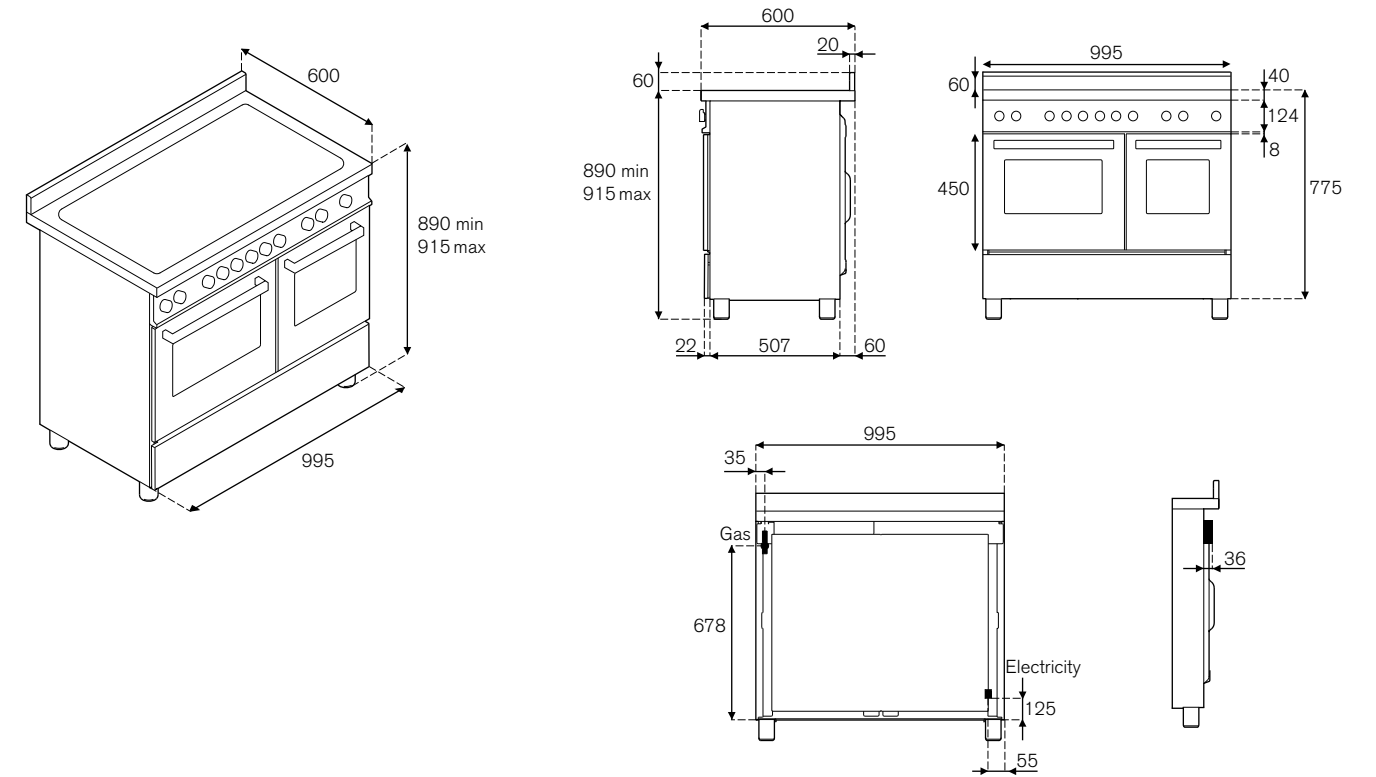
901260
RECIRCULATION KIT FOR DESIGN
SERIES HOODS KG/KGI MODEL,
ALL SIZES

**INSTALLATION
DRAWINGS**

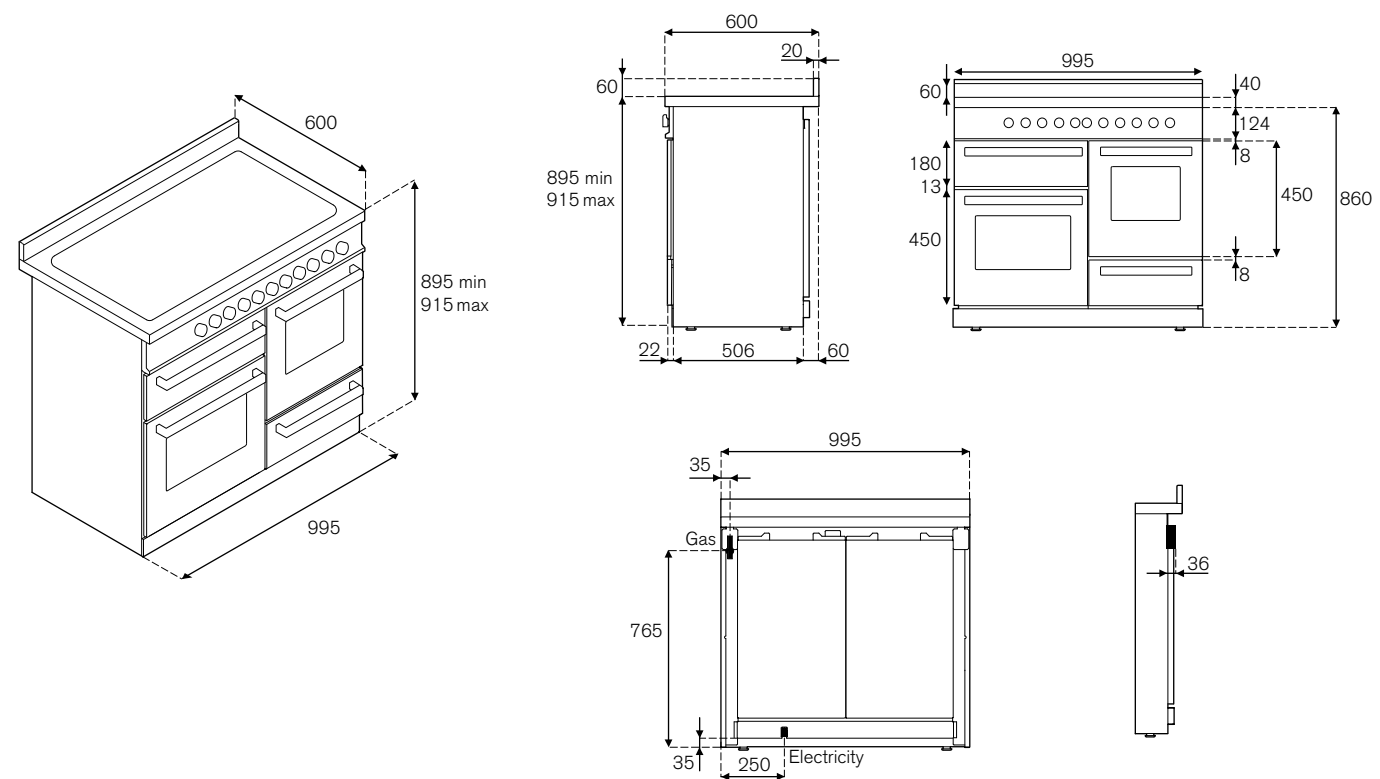
**PRO120 6G MFE D *T
MAS120 6G MFE D *T
HER120 6G MFE D *T**



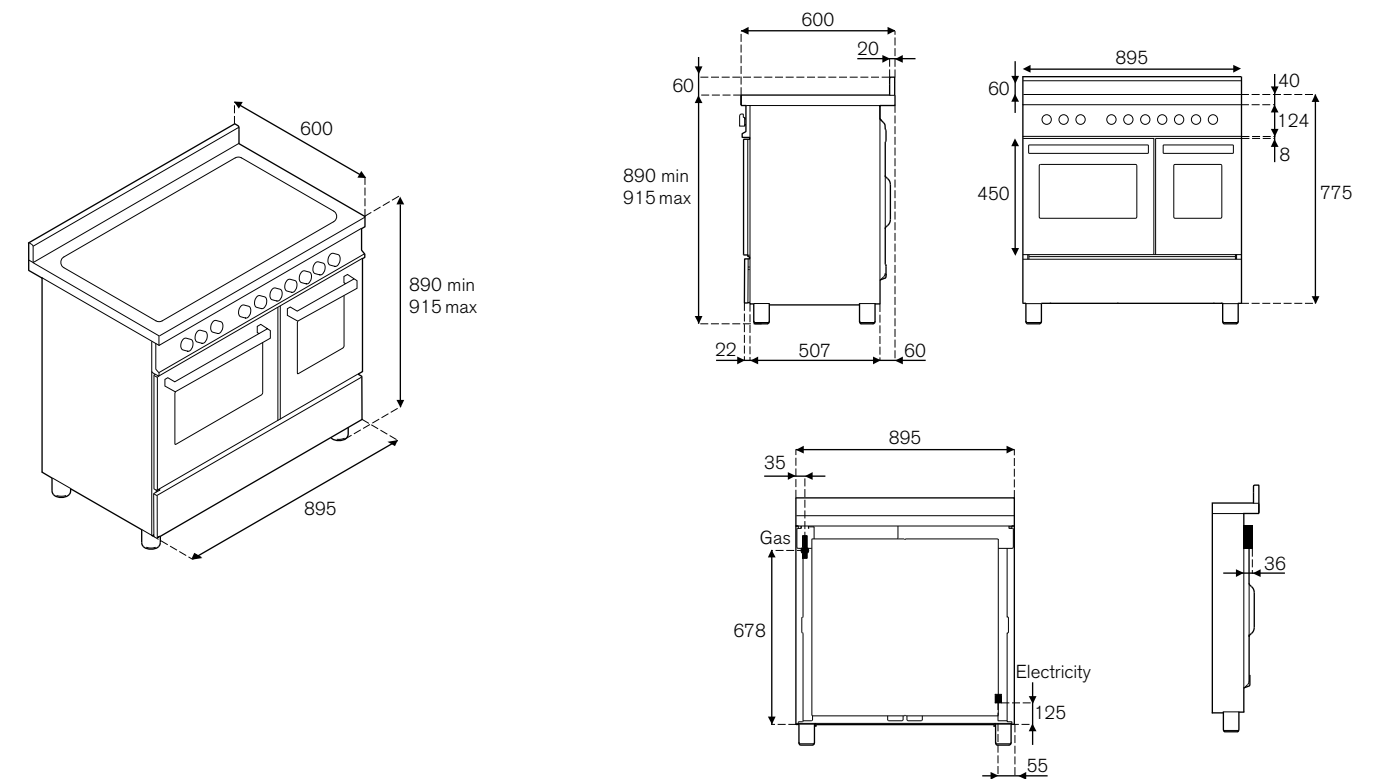
**PRO100 6 MFE D *T
PRO100 IND MFE D *T
MAS100 6 MFE D *T
MAS100 6 MFE D XE
HER100 6 MFE D *T**



**PRO100 6 MFE T *T
MAS100 6 MFE T *T
HER100 6 MFE T *T**

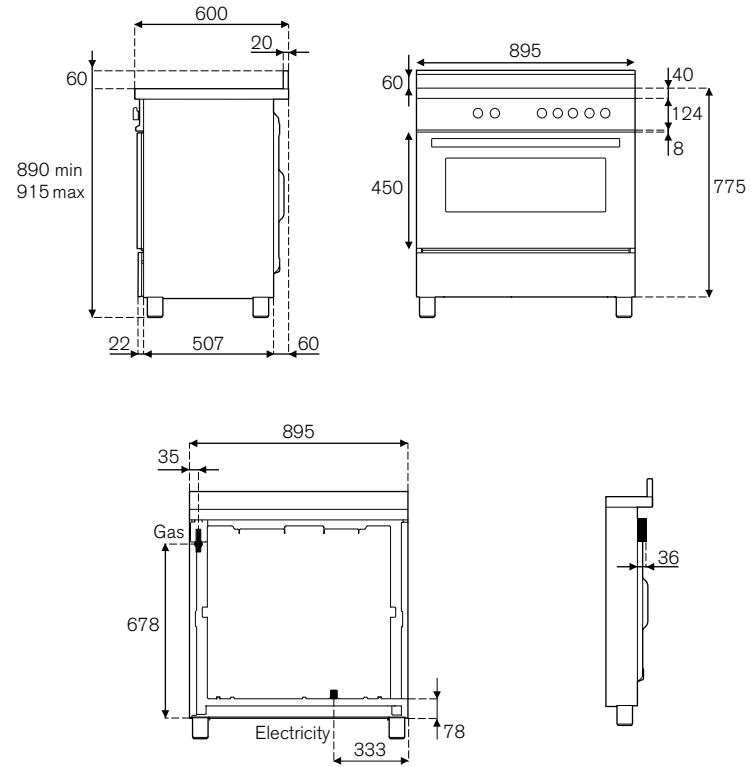
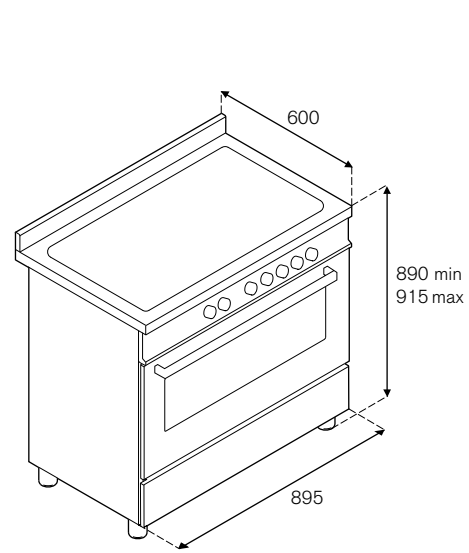


**PRO90 6 MFE D *T
PRO90 5 IND MFE D *T
MAS90 6 MFE D *T
MAS90 5 MFE D XE
HER90 6 MFE D *T**

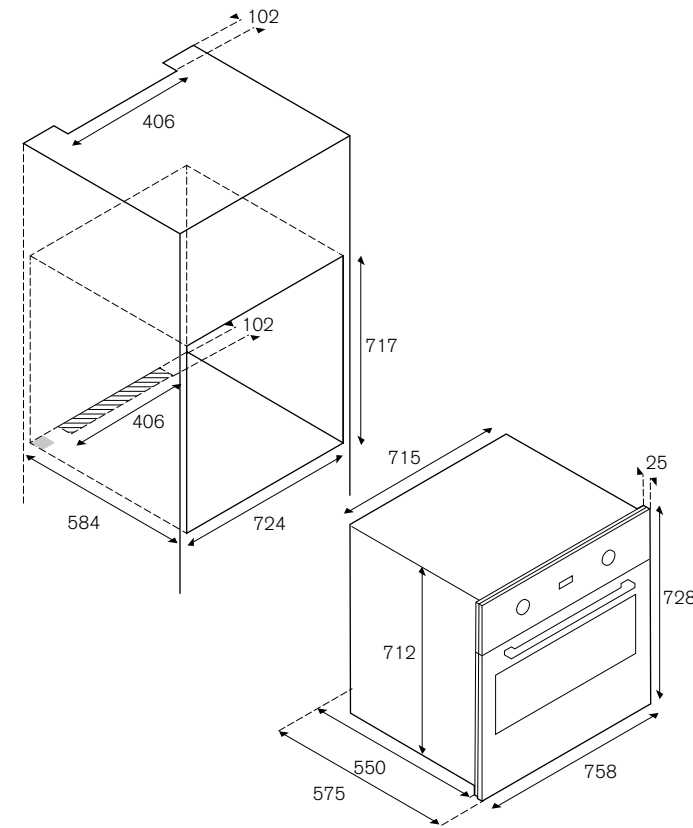


PRO90 6 MFE S *T
 PRO90 5 IND MFE S *T
 PRO90 6 HYB S *T
 PRO90 5 GEV S XE
 MAS90 6 MFE S *T
 MAS90 5 MFE S XE

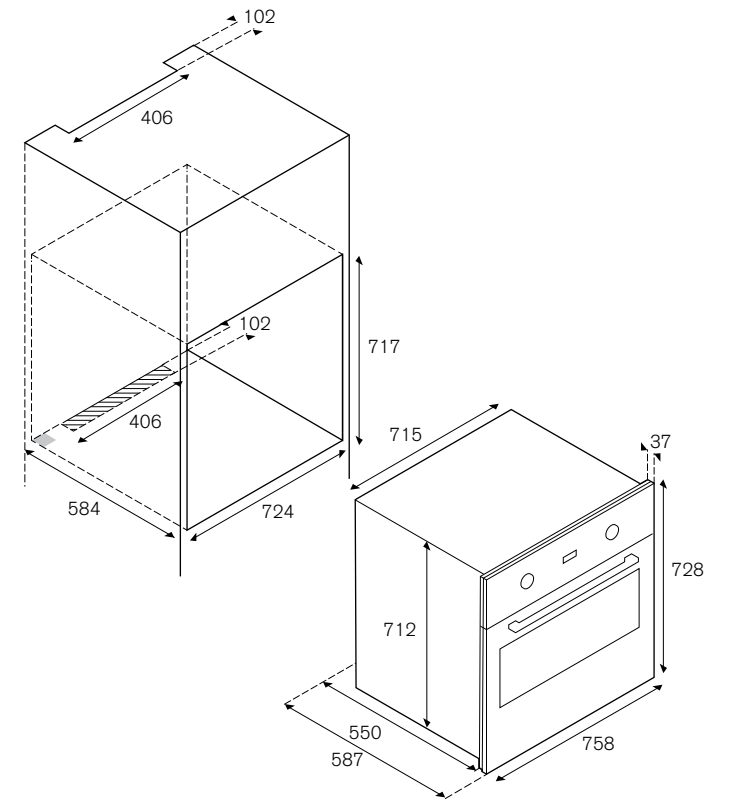
MAS90 6 HYB S *T
 MAS90 5 GEV S XE
 HER90 6 MFE S *T
 HER90 6 HYB S *T



F30 CON XT

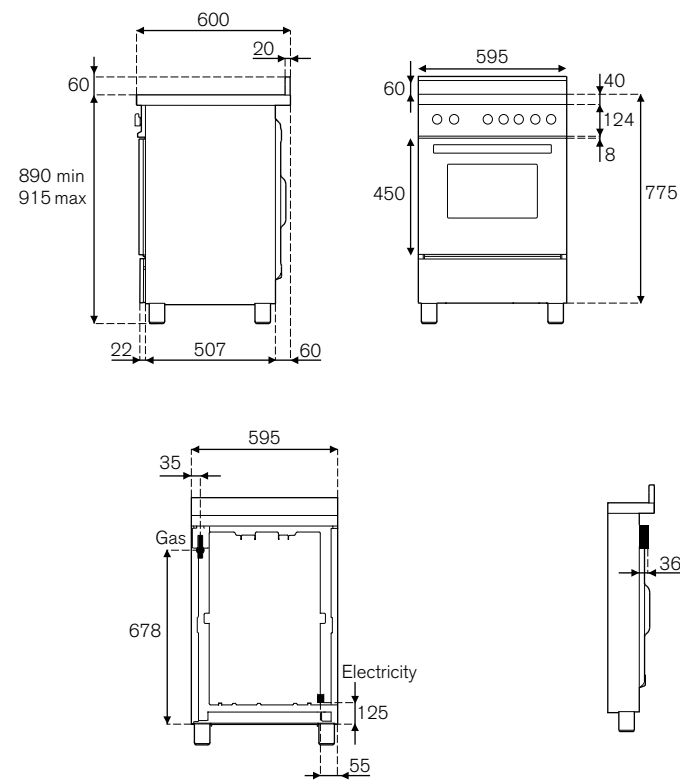
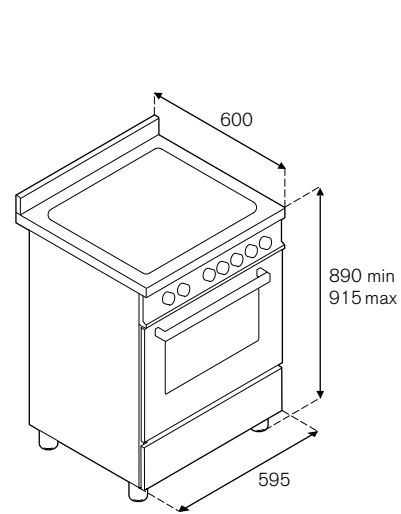


F30 PRO XT

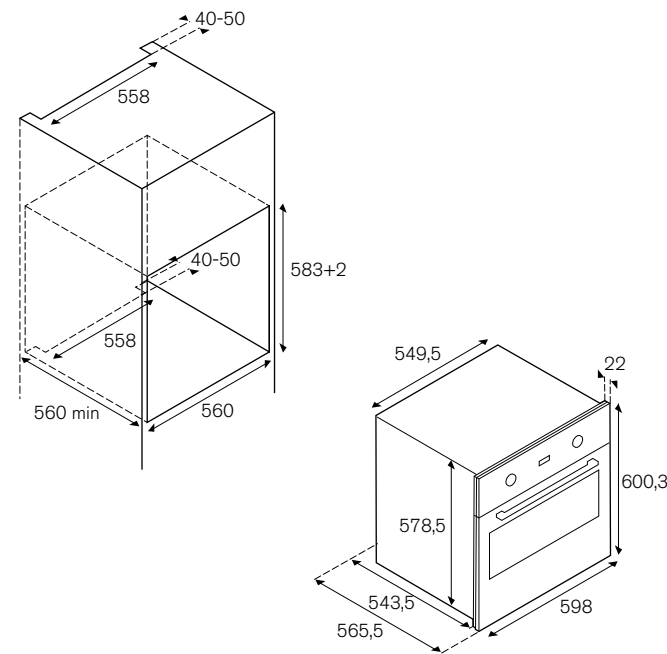


PRO60 4 MFE S *T
 PRO60 4 IND MFE S *T
 PRO60 4 MFE S *T
 PRO60 4 GEV S XE

MAS60 4 MFE S *T
 MAS60 4 MFE S XE
 MAS60 4 GEV S XE

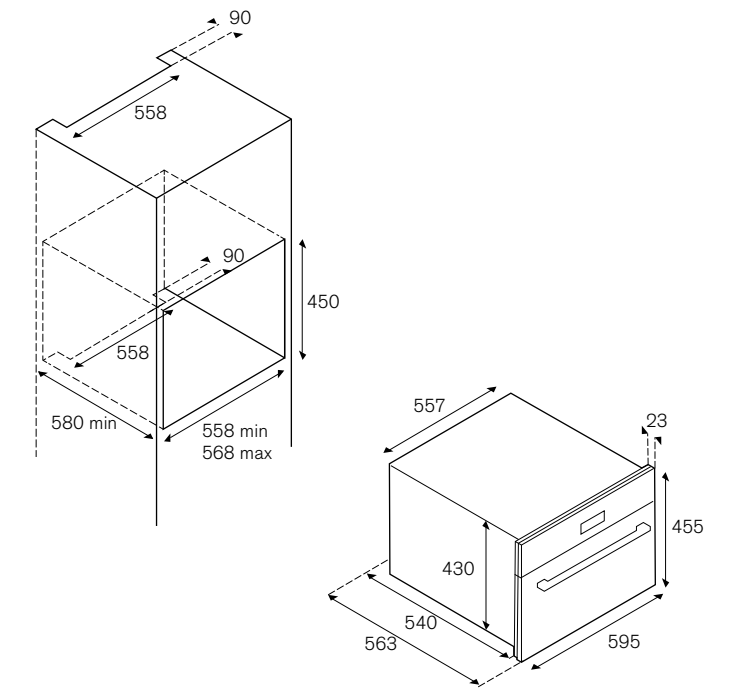


F60 CON XT/12
 F60 CON XE/12
 F60 CON XD/12
 F60 CON XA/12

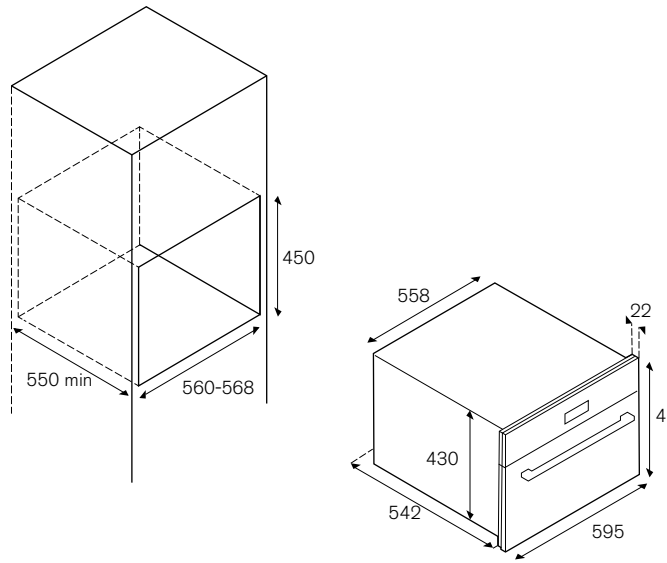


F60 PRO XT/12
 F60 PRO XA/12

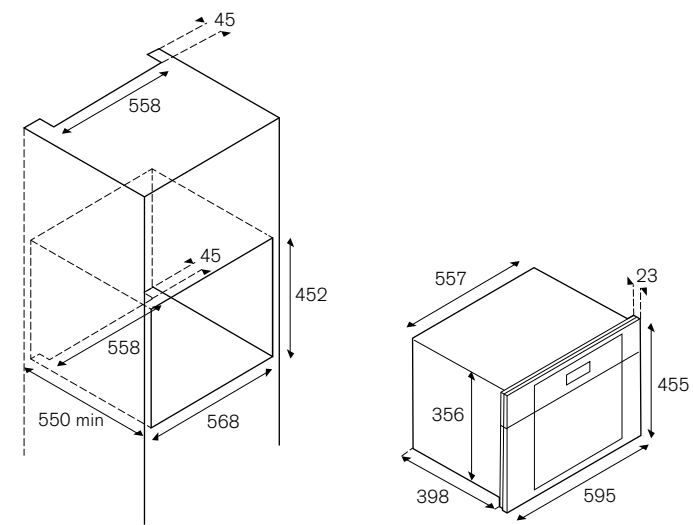
F45 CON XT
 F45 CON MOW X
 F45 PRO MOW X



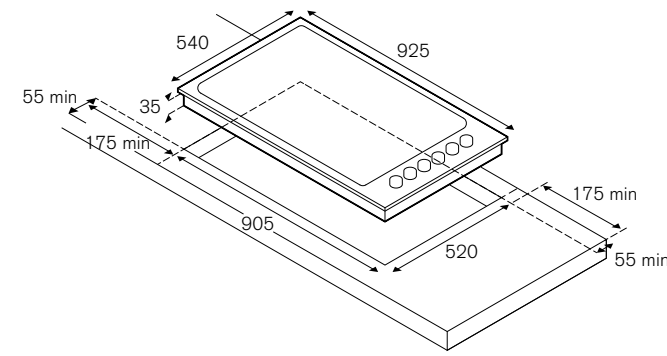
F45 PRO CST X
F45 CON CST X



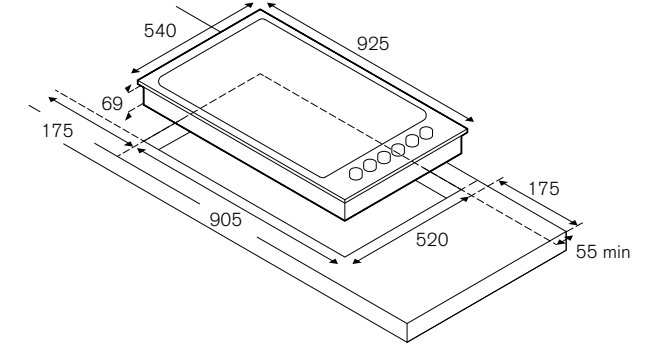
M45 CAF X



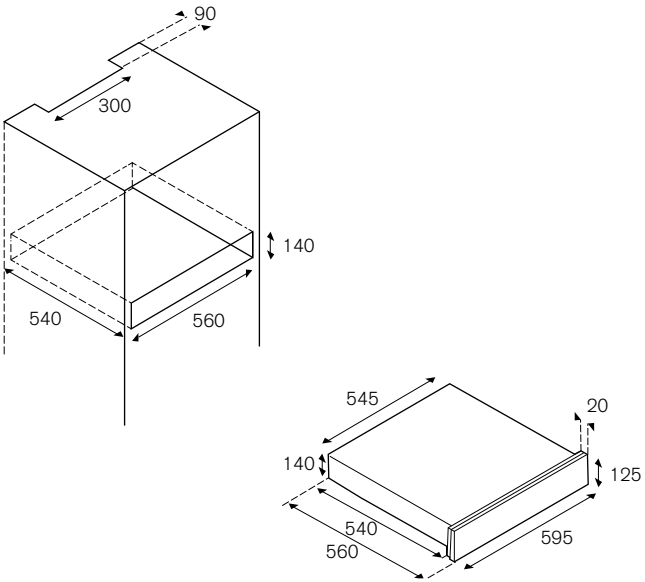
DB36 6 00 X



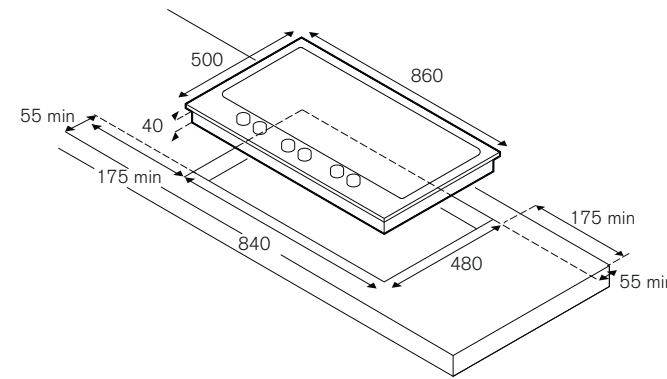
QB36 6 00 X



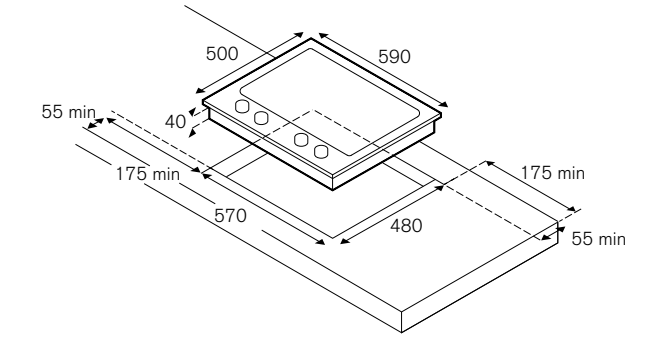
WD60 CON X
WD60 PRO X



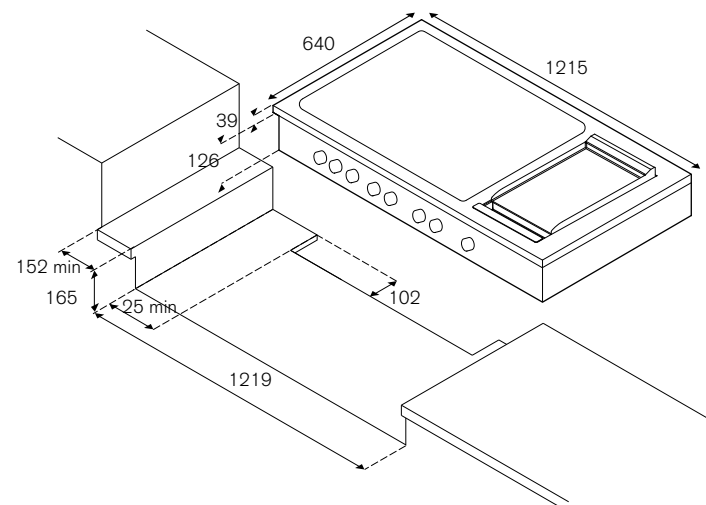
P910 1 PRO X



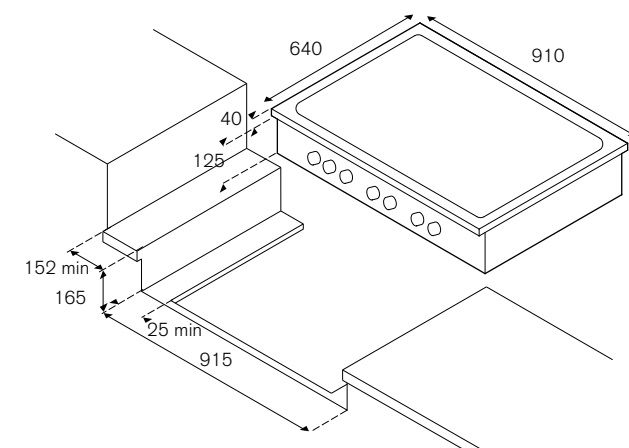
P680 1 PRO X



CB48 6G 00 X

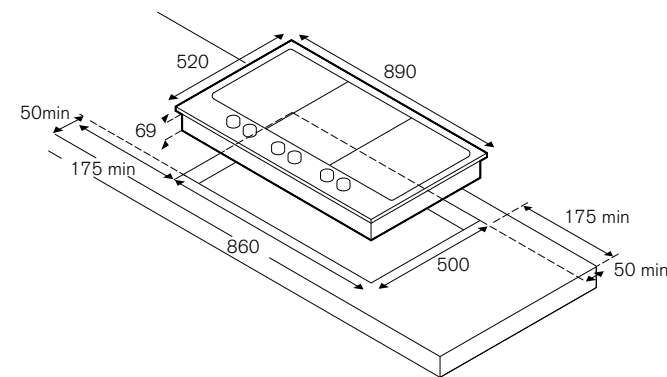


CB36 6 00 X

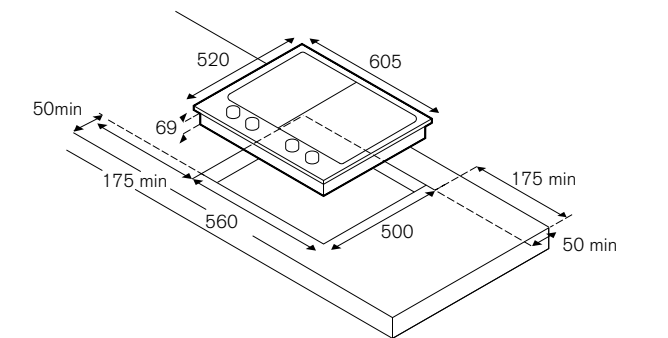


PM36 5 00 X
PM36 5 50 X
PM36 3 0G X

PM36 3 10 X
PM36 1 1G X
PM36 0 1G X

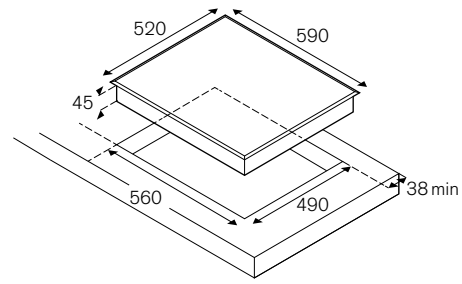
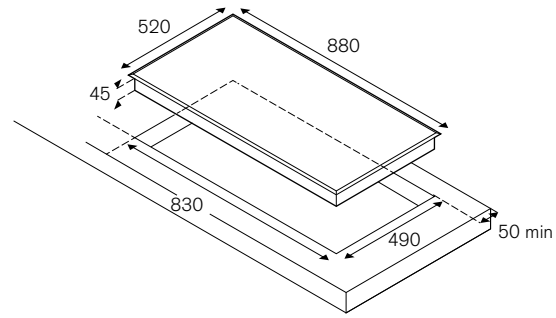


PM60 4 0 X
PM60 3 0 X

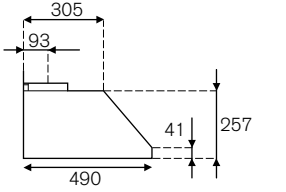
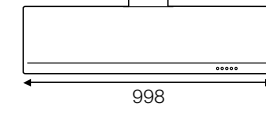
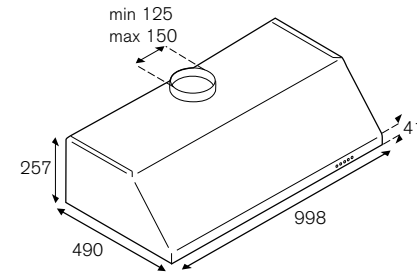


P90 5 I NE

P60 4 I NE

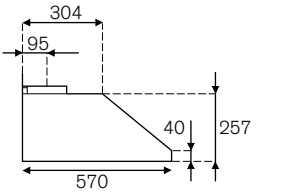
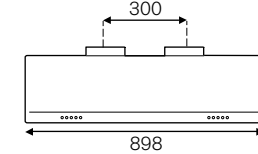
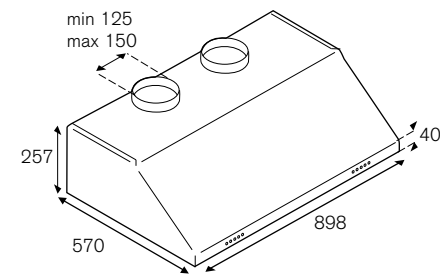
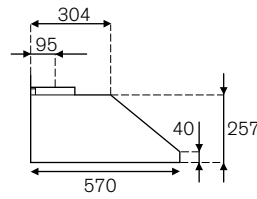
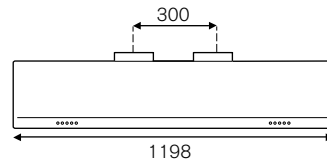
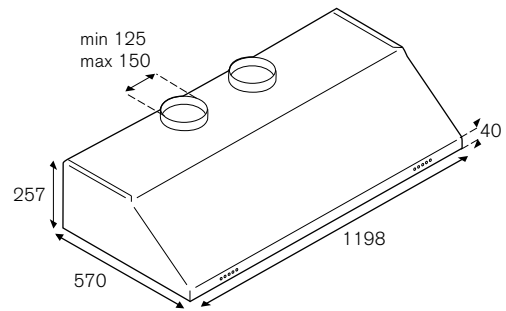


KU100 PRO 1 X



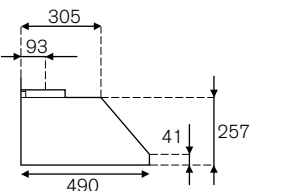
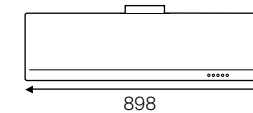
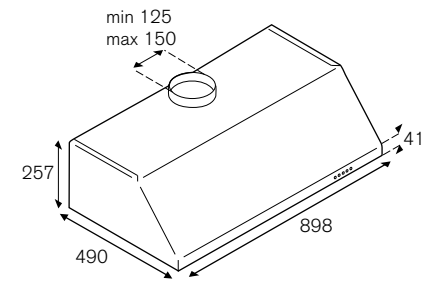
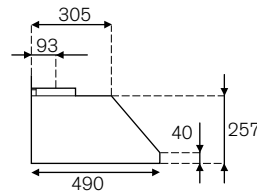
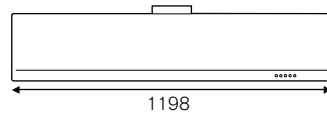
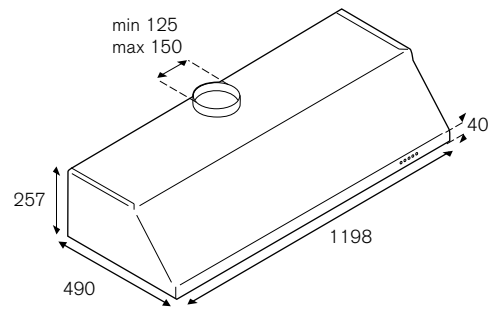
KU120 PRO 2 X

KU90 PRO 2 X

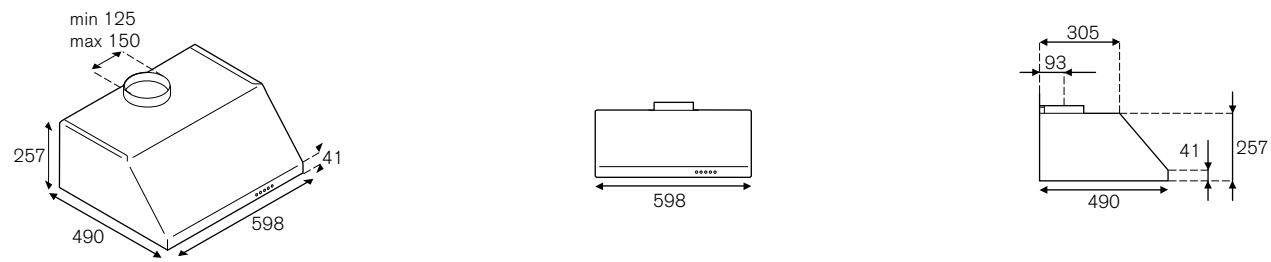


KU120 PRO 1 X

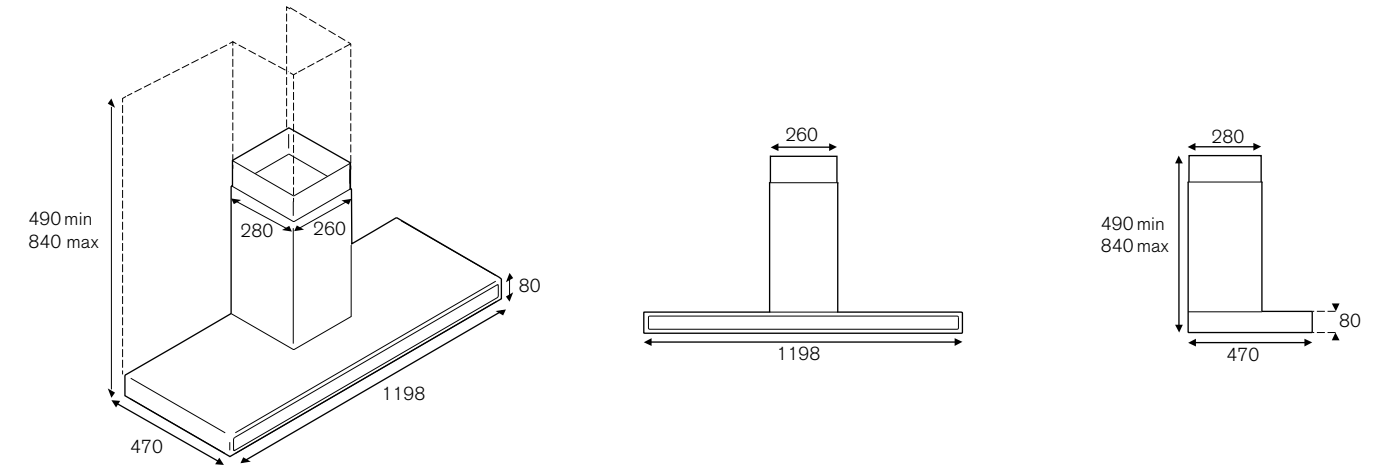
KU90 PRO 1 X



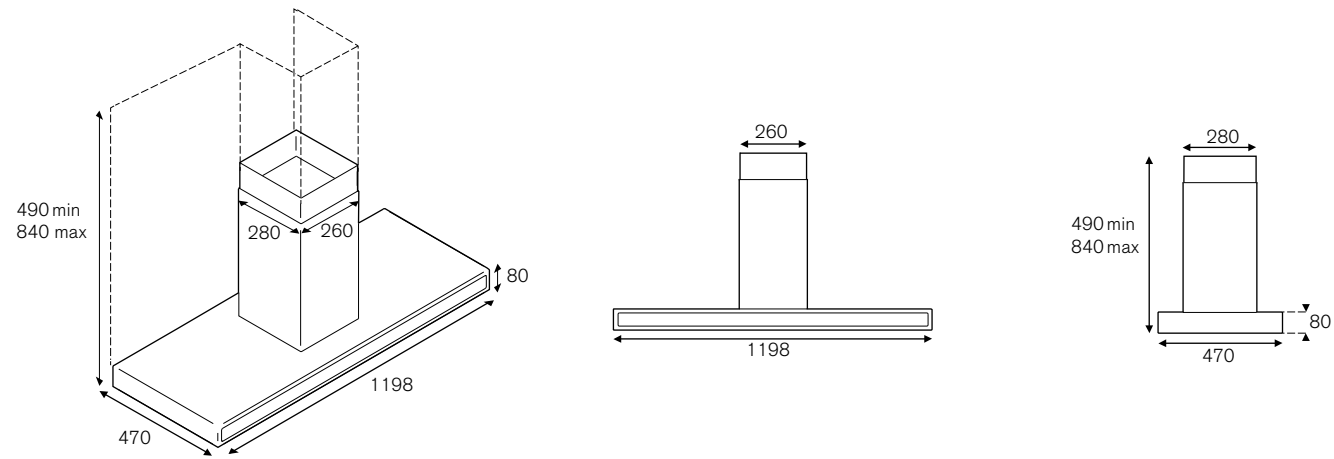
KU60 PRO 1 X



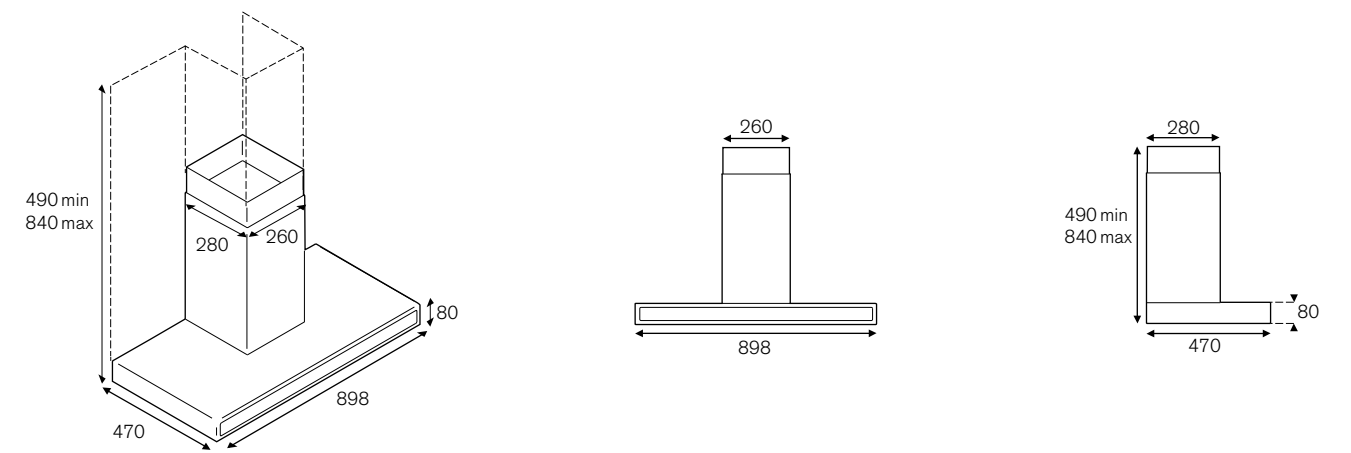
KG120 CON X



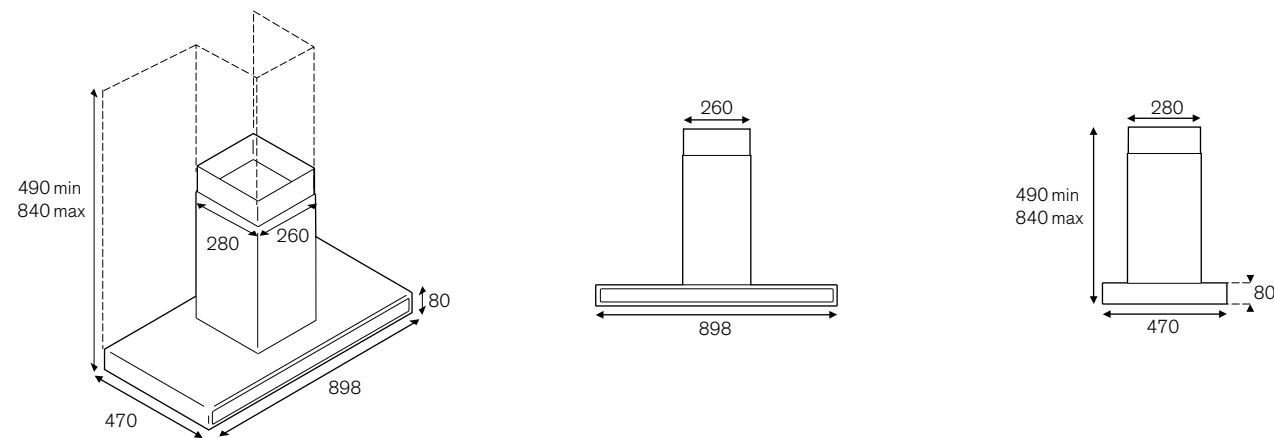
KG120 CON X



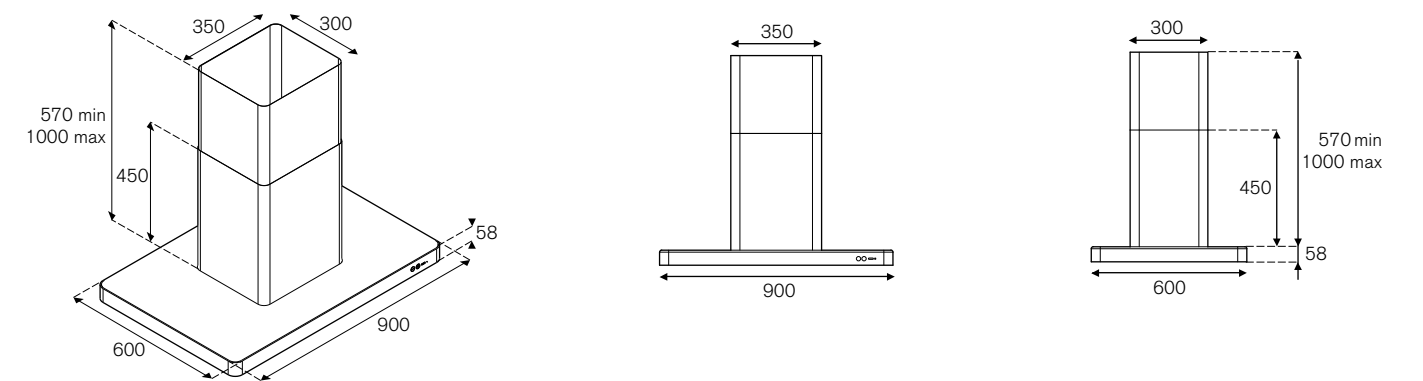
KG90 CON X



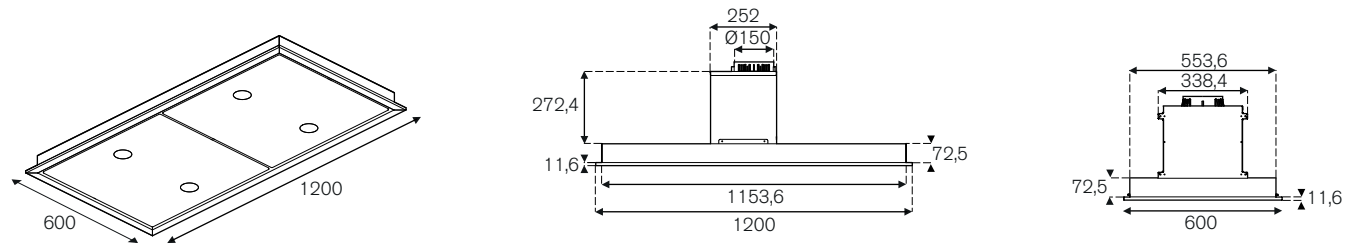
KG190 CON X



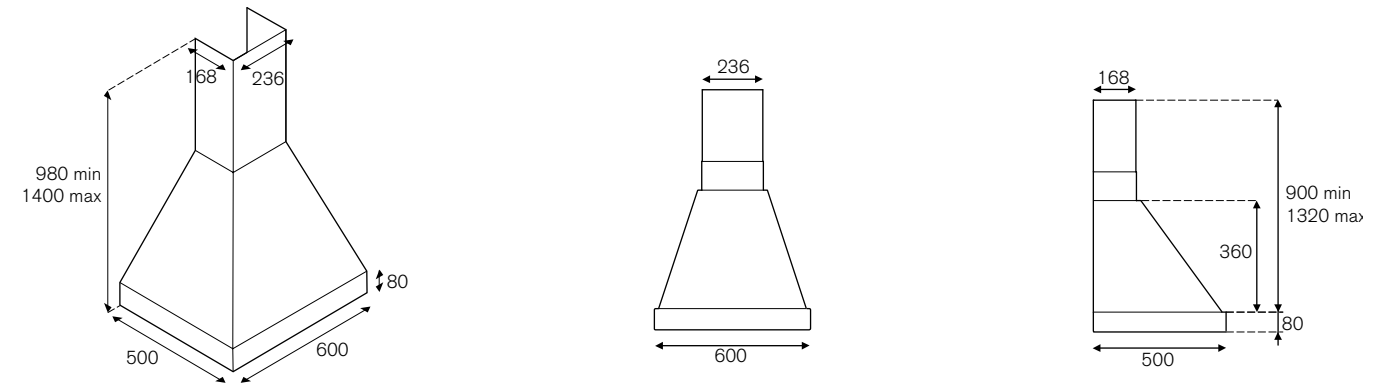
KIV 90 NE



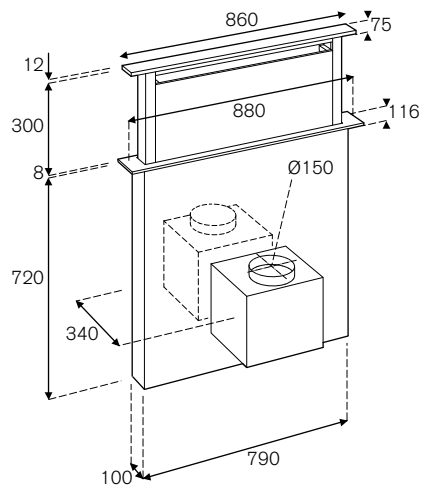
KI BI 120 NE



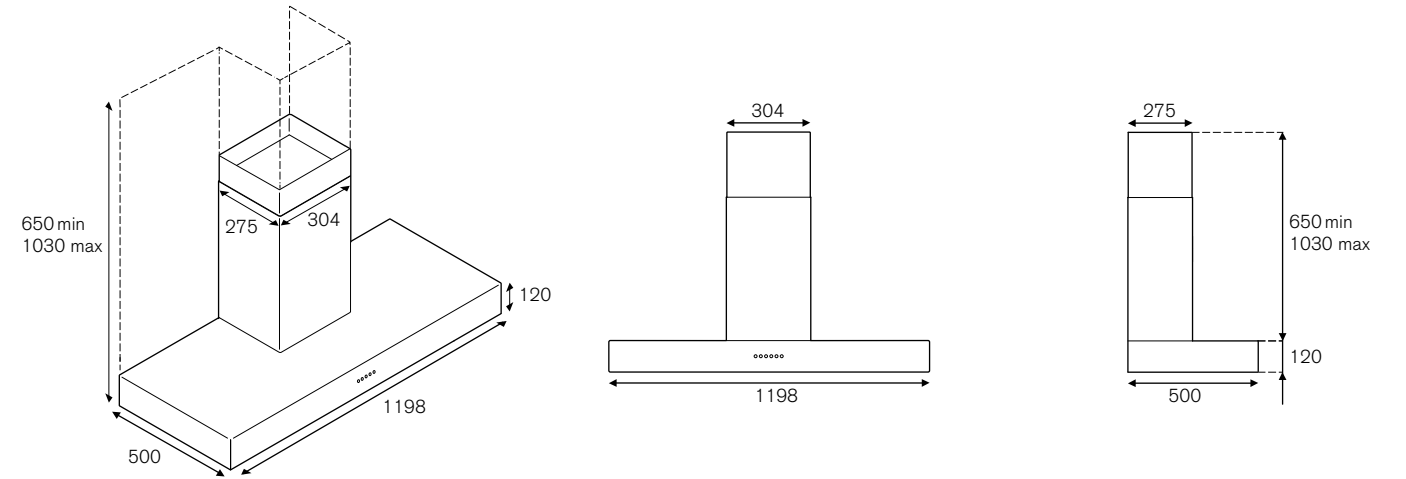
K60 AMB



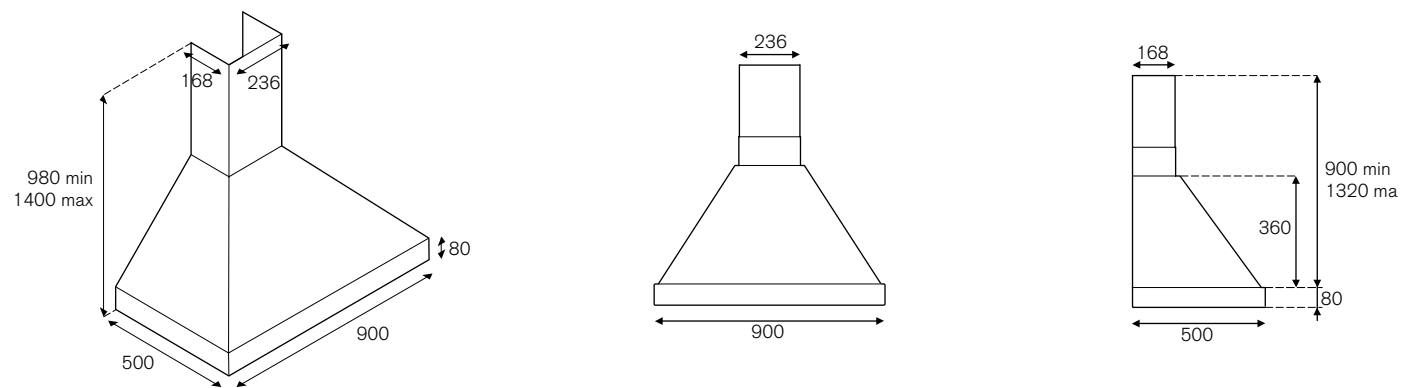
KDD 90 X



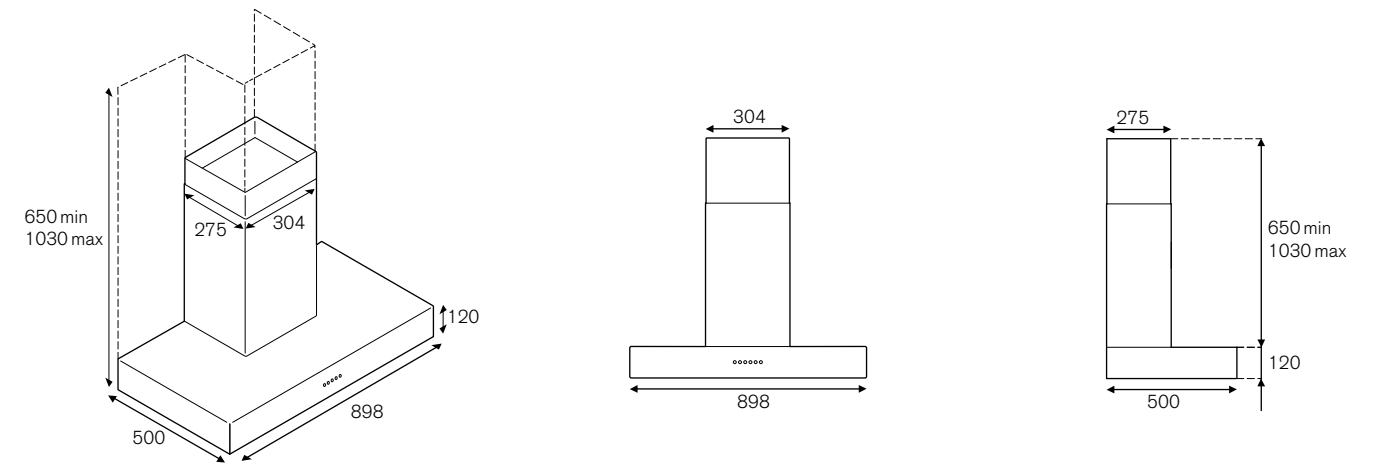
K120 CON X/14



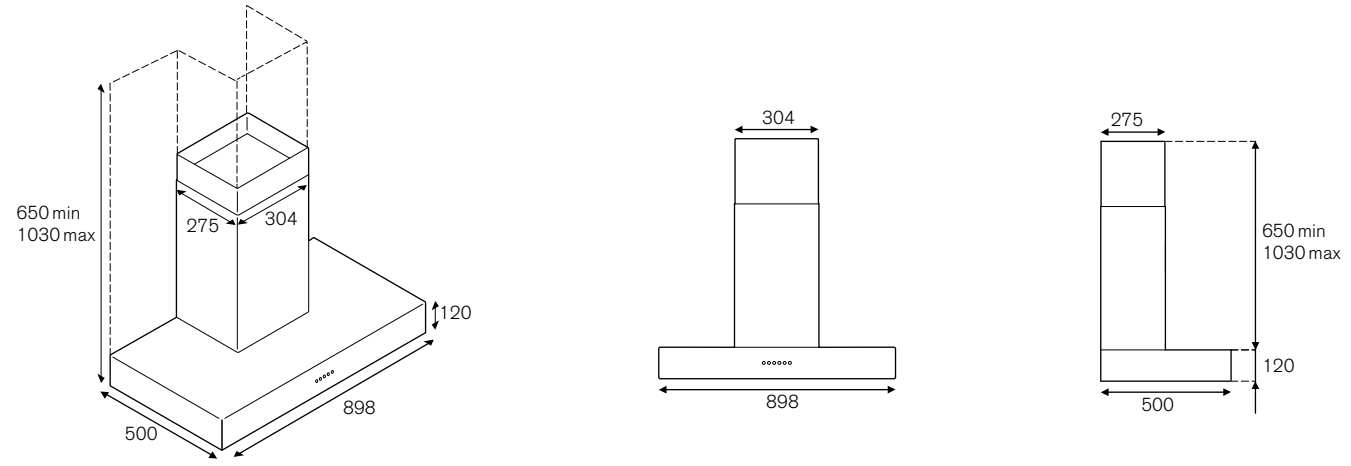
K90 AMB



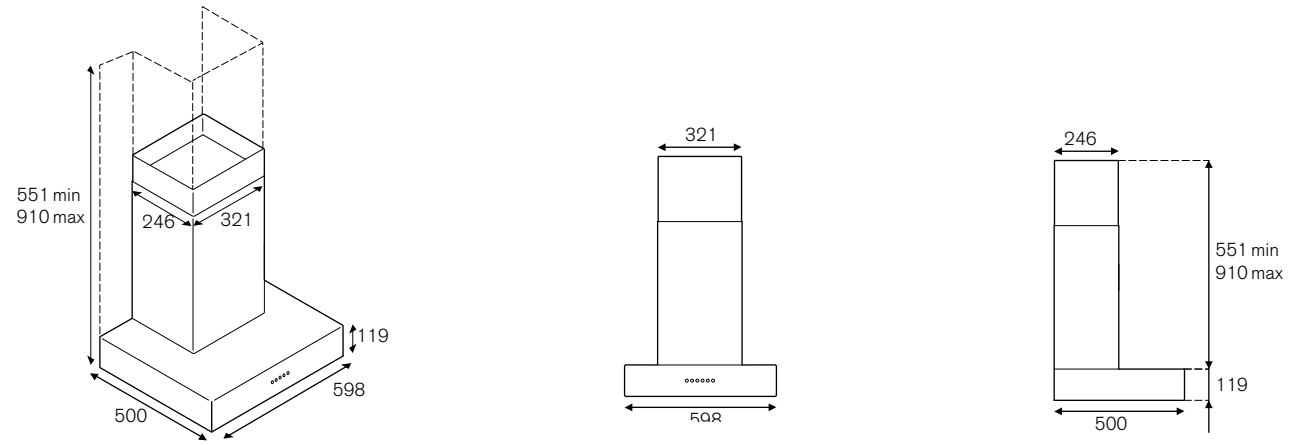
K100 CON X/14



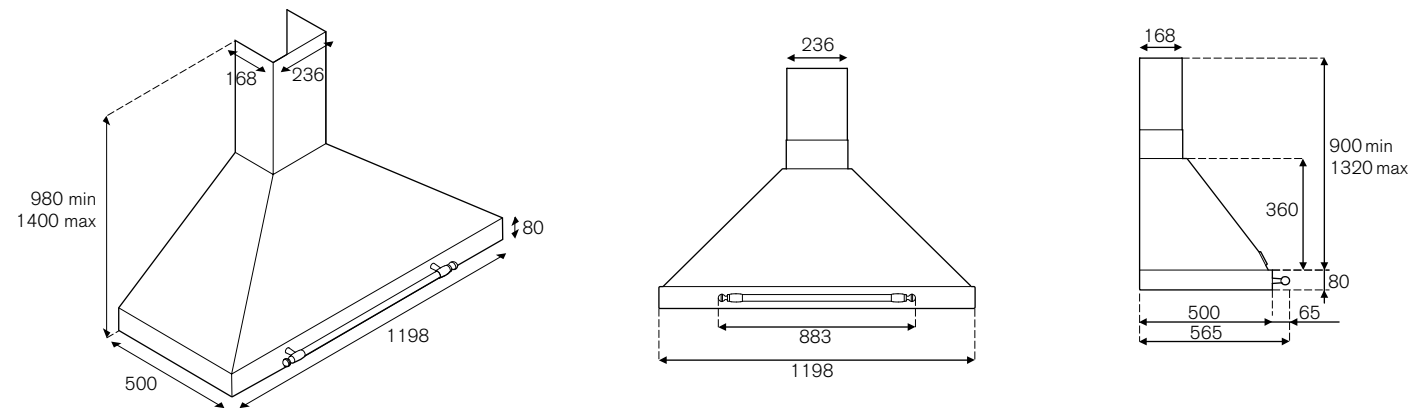
K90 CON X/14



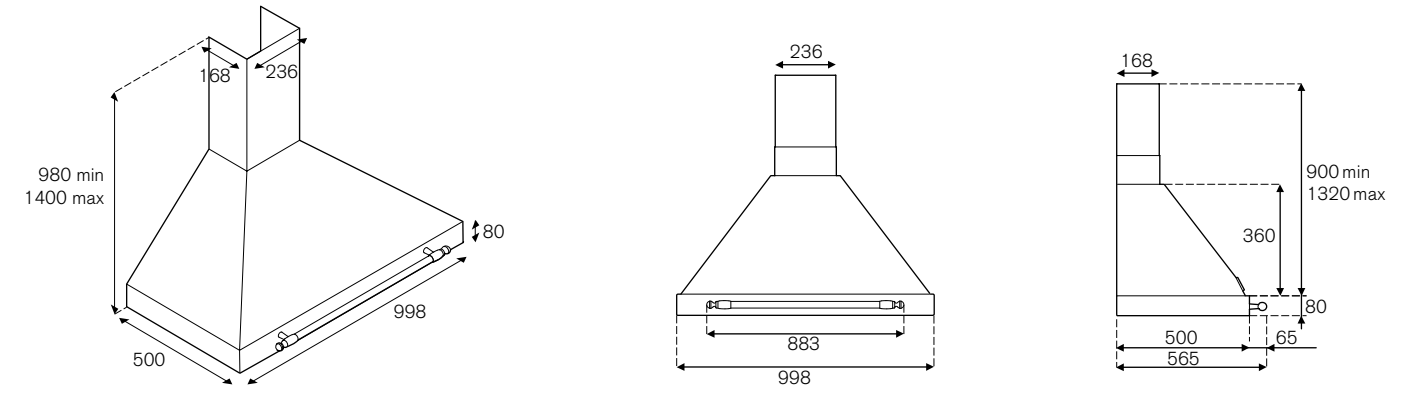
K60 CON X/14



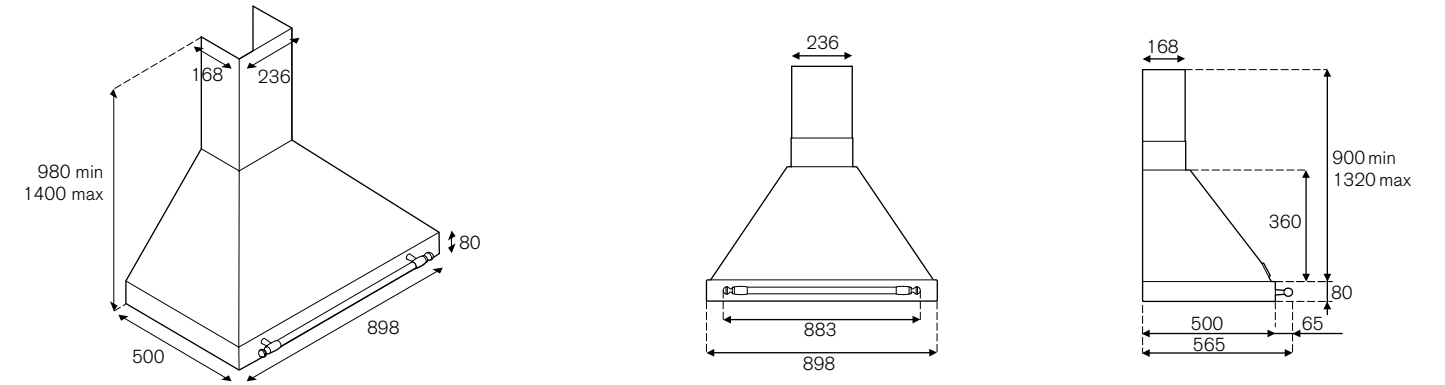
K120 HER



K100 HER



K90 HER



BERTAZZONI.COM

CAT307574