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# THE PRECISE ART OF COOKING

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BERTAZZONI PROFESSIONAL SERIES  
BERTAZZONI MASTER SERIES  
BERTAZZONI HERITAGE SERIES





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

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

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

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







## TRADITIONS OF EXCELLENCE

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

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

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

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

### Food is everything

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

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



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

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









## THE ART OF ENGINEERING

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

NEW DESIGN BACKGUARD

HIGH EFFICIENCY WORKTOP DESIGN

DIFFERENT SIZED/POWER BURNERS FOR FLEXIBLE COOKING

DUAL-RING BURNER WITH SEPARATELY CONTROLLED FLAMES

ERGONOMIC DESIGN KNOBS

OVEN CHOICES:  
GAS / ELECTRIC / ELECTRIC SELF-CLEAN

MULTI-FUNCTION OVEN:  
CONVECTION / BAKING / BROILING

FULL-WIDTH INFRARED BROILER OR  
GAS BROILER

TELESCOPIC SLIDE SHELF

SOFT-MOTION DOOR HINGES

FULL-WIDTH STORAGE ON GAS OVEN MODELS

SEAMLESS WORKTOP DESIGN FOR HIGH EFFICIENCY AND EASY CLEANING

THERMOCOUPLE GAS SHUT-OFF FOR SAFETY

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

WORKTOP AVAILABLE IN ALL GAS,  
GAS + GRIDDLE OR INDUCTION

NEW DESIGN HANDLE

DOUBLE LAMP

HEAVY-DUTY RACKS

TRIPLE-GLASS DOOR

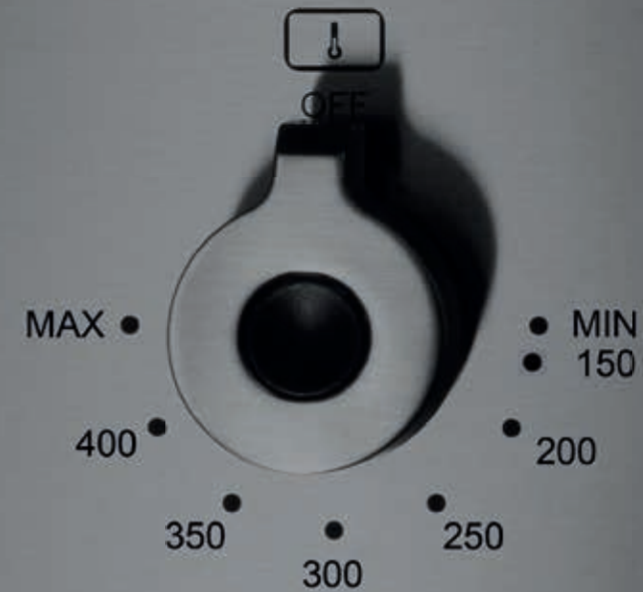
EXTRA LARGE CAVITY

ALL STAINLESS-STEEL CONSTRUCTION

ADJUSTABLE LEGS

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

ITALIAN  
COOKING  
IN THE  
HEART  
OF YOUR  
HOME





## BERTAZZONI PROFESSIONAL SERIES

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

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

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

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

### THE LINE-UP

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

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

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

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

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



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









PRACTICAL  
KITCHEN  
STYLE  
AND FINE  
ITALIAN  
DESIGN





## BERTAZZONI MASTER SERIES

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

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

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

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

### THE LINE-UP

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

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

Built-in rangetops  
Built-in cooktops

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

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



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









BERTAZZONI HERITAGE SERIES

THE  
CLASSIC  
APPEAL  
OF TIME-  
HONORED  
STYLE



## BERTAZZONI HERITAGE SERIES

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

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

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

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

### THE LINE-UP

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

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

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



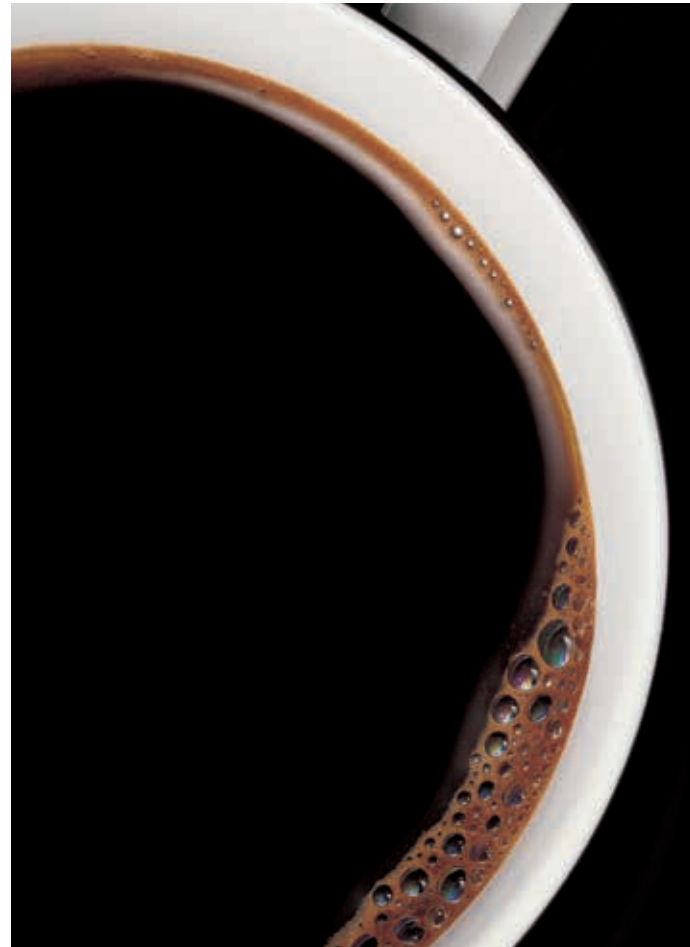
The legendary Bertazzoni history is symbolized in the famous flying wheel badge.











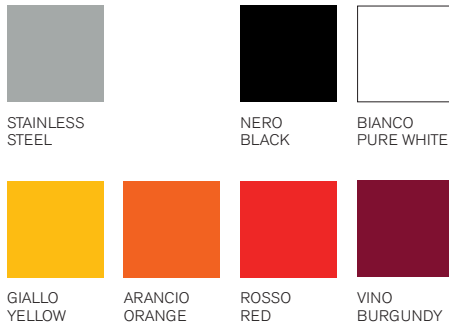
# COLORS OF ITALY

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

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

## Professional Series

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



## Heritage Series

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





## COOKING WITH A BERTAZZONI

### Gas oven ranges

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

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

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

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

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

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

### Electric oven ranges

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

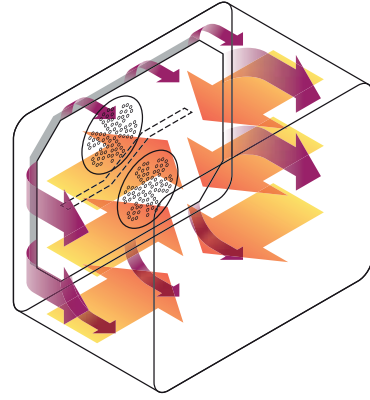
For convection cooking, the balanced air-flow provided by the heating element around the fan ensures even heat distribution for single and multi-level roasting and baking, without flavour crossover. It allows you to lower the temperature setting, reducing weight loss and preserving nutrients.

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

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







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

## Built-in ovens

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

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

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

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

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

## Intelligent control

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

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

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

## BERTAZZONI ASSISTANT

### MANAGE

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

### SAVE

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

### RETRIEVE

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





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

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





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

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



### Steam ovens

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

### Speed ovens

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

### Microwave ovens

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

#### Over the range microwave

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



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

### Induction cooktops

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

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

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

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

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

### Segmented cooktops

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

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

### Gas cooktops

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

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

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

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

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



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

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





## STREAMLINE APPLIANCES

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



Bertazzoni engineering maximizes efficiency and flexibility for the user.

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







### Freestanding French Door Refrigerator

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

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



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



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

### Integrated Dishwasher

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

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

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

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

Thoughtful engineering maximizes use of space and ease of access.



Bertazzoni smart technology provides a discreet and intuitive interface.









# SPECIFICATIONS

## FINISHES

### PROFESSIONAL SERIES GLOSSY FINISH

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

## PROFESSIONAL SERIES



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

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

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

### HERITAGE SERIES MATT FINISH

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



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

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

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



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

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

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



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

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

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



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

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

- X



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

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

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



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

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

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



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

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

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





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

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



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

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



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

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



**24 Convection Single Oven  
PROFS24XV**

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



**30 Convection Speed Oven  
PROS030X**

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



**30 Convection Steam Oven  
PROCS30X**

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

X



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

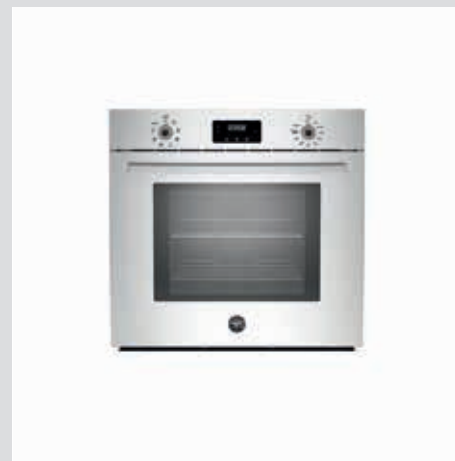
electric convection self clean oven  
10 cooking functions  
LED touch interface  
touch controls plus metal knobs  
solid metal handle  
soft motion door hinges  
quadruple glass oven door  
oven volume 4,1 ft<sup>3</sup>  
dual diagonal convection system  
29" 3/4"x23" 1/16x53" 1/4

X



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

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



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

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



**24 Speed Oven  
SO 24 PRO X**

combination electric convection and broiler with microwave  
6 oven functions  
digital touch interface  
13 preset auto cooking modes  
solid metal handle  
double glass oven door  
oven volume 1,34 ft<sup>3</sup>  
23" 7/16 x 20" 7/16 x 17" 29/32



**30 Microwave Oven  
MO 30 STANE**

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



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

microwave oven and ventilation  
10 microwave power levels  
turntable Ø 13,6"  
sensor reheat, defrost  
timer  
oven volume 1.6 ft<sup>3</sup>  
300 CFM blower with filtered recirculation  
29" 13/16 x 14" 7/8 x 16" 1/8





**30 Warming Drawer  
PRO WD30 X**

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



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

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



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

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



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

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



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

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



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

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



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

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



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

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



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

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



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

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



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

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



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

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





**30 Ceramic Cooktop  
P30 4 CER NE**

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



**24 Ceramic Cooktop  
P24 4 CER NE**

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



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

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



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

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



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

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



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

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



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

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



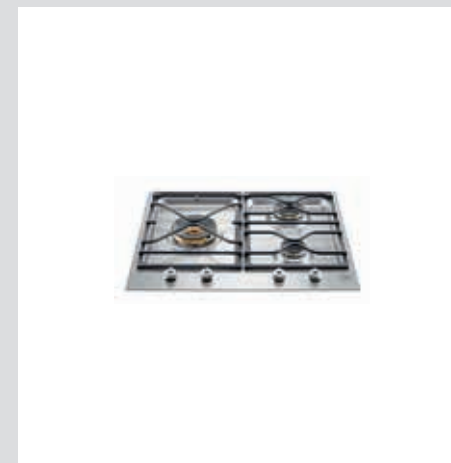
**36 Segmented Cooktop 3 Burner and Griddle  
PM36 3 0G X**

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



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

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



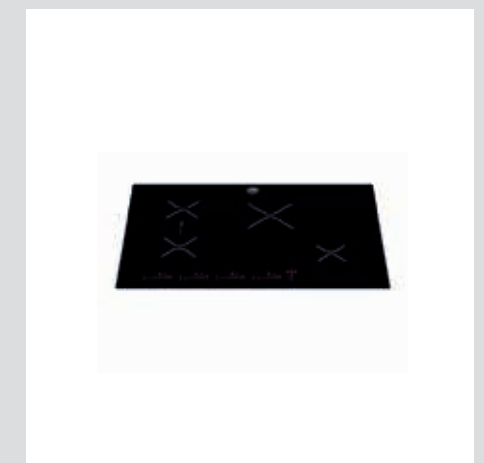
**24 Segmented Cooktop 3-Brass Burner  
PMB24 3 00 X**

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



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

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



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

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





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

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



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

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



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

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



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

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



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

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



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

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



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

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



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

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



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

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



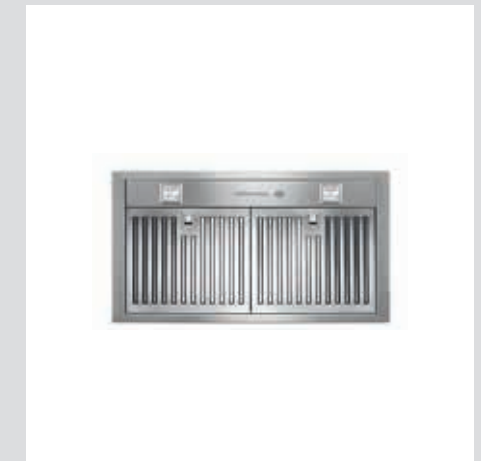
**46 Ventilation liner  
KIN46PROX**

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



**36 Ventilation liner  
KIN36 PRO X**

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



**30 Ventilation liner  
KIN30 PRO X**

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





**48 Hood 1 Motor  
KG48 CON X**

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



**36 Hood 1 Motor  
KG36 CON X**

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



**30 Hood 1 Motor  
KG30 CON X**

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



**24 Visor Hood  
KTV24 PRO 1X**

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



**24 Panel Installed  
DW24XT + PRO HK24DW**

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



**24 Panel Installed  
DW24XV + PRO HK24DW**

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



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

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



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

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



**30 Visor Hood  
KTV30 PRO 1X**

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



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

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



## MASTER SERIES



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

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

X



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

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

X



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

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

X



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

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

X



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

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

X



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

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

X



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

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

X



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

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

X



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

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

X



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

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

X



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

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

X





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

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



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

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



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

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



**30 Convection Speed Oven  
MASS030X**

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



**30 Convection Steam Oven  
MASCS30X**

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



**30 Warming Drawer  
MAS WD30 X**

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

X



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

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

X



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

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



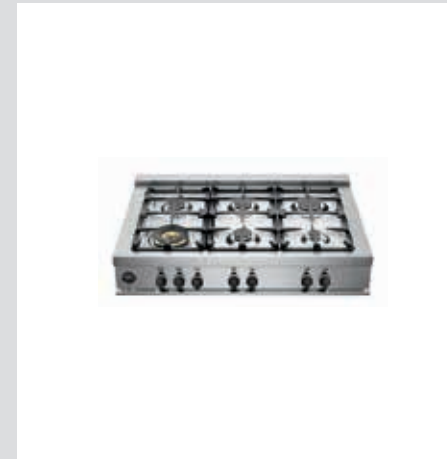
**30 Convection Self-Clean Single Oven  
MAS FS30 XV**

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



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

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



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

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



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

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





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

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



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

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



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

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



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

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



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

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



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

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



**24 Panel Installed  
DW24XT + MAS HK24DW**

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



**24 Panel Installed  
DW24XV + MAS HK24DW**

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





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

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

NE VI CR



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

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

NE VI CR



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

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

NE VI CR



**36 Canopy and Base Hood  
K36 HER X + KC36 HER NE/CR/VI**

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

NE VI CR



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

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



**24 Panel Installed  
DW24XT + HER HK24DW**

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



**24 Panel Installed  
DW24XV + HER HK24DW**



**Warranty**

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

**Disclaimer**

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

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