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

UNITED KINGDOM



INTRODUCTION	5	PROFESSIONAL SERIES	30
THE ITALIAN WAY	6	DESIGN SERIES	36
Best traditions		MASTER SERIES	40
COOKING WITH A BERTAZZONI	10	HERITAGE SERIES	44
The latest and best		BERTAZZONI GREEN	48
Electric ovens		TECHNICAL DATA	50
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	27		
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

The best traditions

Bertazzoni appliances are engineered and built in Guastalla, close to Parma in Emilia-Romagna. This is Italy's heartland of food and cooking.

The region's superb culinary heritage is led by its prized produce such as prosciutto di Parma, salami and mortadella, varied and delicious pastas, Parmesan cheese and balsamic vinegar. This is also the home of world famous sports cars and racing motorbikes, machine tools and agricultural equipment.

The company was founded in the late 19th century when Francesco Bertazzoni saw wood burning stoves arrive in his home town on the new railroad connecting to the industrial north. He and his son Antonio decided to make their own stoves like these.

They were soon a success and before long the Bertazzoni name became 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. The first Bertazzoni gas tabletop units were introduced in 1953. These were followed by gas stoves, further perfected in 1958 with the addition of an oven.

Overseas markets expanded over the following years – in Europe first then the Middle East and Pacific. Bertazzoni started selling in North America in 2005. Today the company uses advanced manufacturing techniques adopted from the auto industry.

These involve minimal stocks, streamline flows, and reduced lead times. Production in large modern plants has doubled since 1998. With new models added regularly, Bertazzoni continues to set the style of modern cooking. With the imaginative details and good looks for which Italians are renowned, a Bertazzoni inspires all the delights of good living at home.



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



Engineered for the art of cooking



STAINLESS STEEL UPSTAND

HIGH EFFICIENCY HOB DESIGN

DIFFERENT SIZED/POWERED BURNERS FOR FLEXIBLE COOKING

DUAL-RING BURNER

DIGITAL PROGRAMMER WITH FOOD PROBE

OVEN CHOICES:
ELECTRIC / HYBRID

MULTIFUNCTION OVEN:
FAN / BAKING / GRILLING

FULL-WIDTH INFRARED ELECTRIC GRILL

NEW TELESCOPIC SLIDE SHELF

SOFT-MOTION DOOR HINGES
ANTI-SLAM CLOSING SYSTEM

DRAWER WITH ANTI-SLAM CLOSING SYSTEM

SINGLE PIECE PRESSED HOB

FULL BRASS BURNERS OR ALUMINUM BURNERS

STYLE CHOICES:
PROFESSIONAL / MASTER /HERITAGE

ERGONOMIC DESIGN KNOBS

SOLID METAL HANDLE

EXTRA ENERGY EFFICIENCY RATING

HEAVY-DUTY RACKS

TRIPLE-GLASS DOOR

ALL STAINLESS-STEEL CONSTRUCTION

NINE COLOUR OPTIONS:
GLOSSY FINISH /MATT FINISH

ADJUSTABLE LEGS IN STAINLESS STEEL

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



Winner of
Good Design award

Cooking with a Bertazzoni

The latest and best

Bertazzoni progressive state-of-the-art design and technology is constantly evolving and setting new industry standards. On the new Bertazzoni range cookers line-up, a host of improvements and innovations have been introduced to enhance the cooking experience and to inspire all the delights of good living at home.

Featuring the latest technology, models include new mighty 120 cm twin oven and new versatile 100 cm double, 90 cm double or single oven and the versatile 60 cm.

The structure has been increased to a nominal 90 cm that improve flush installation with kitchen cabinets. New adjustable feet allow an exact fit with the countertop height.

The new cooker ranges feature high efficiency worktop specifically engineered with smart looking integral brass burners on top models which have a more efficient flame shape and a greater temperature.

Ovens have a large capacity and four or five rack positions. New sliding shelves have been developed to improve the usability of the oven and to make accessing food easier and safer.

Oven doors have been improved with soft motion hinges, especially designed for easy one-hand opening operations and the door balanced in every position.

On top models the soft closing system guarantees a smooth closing of the door.

Also the full extraction drawer features the soft closing system allowing an easier access to the compartment and a smooth closure.

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.

The anti-slam system guarantees a smooth closing of the door.





Bertazzoni Professional Series
electric ovens digital programmer.



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 flavour crossover.

There are eleven cooking functions in all, including new fast preheat, which warms up the oven quickly and pizza which gives your food more intense browning outside and a crispy bottom.

Professional Series top models are equipped with a digital programmer that allows a perfect control of your cooking. It displays the oven functions selected, manages time during cooking and gives feedback on real-time temperature.

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.

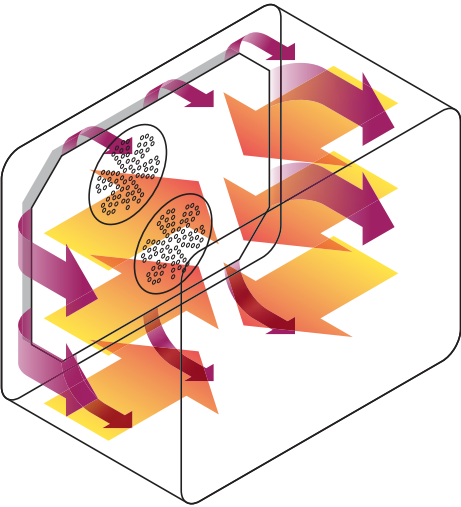


Built-in ovens

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. 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.

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's beautiful hobs are precision-moulded from one sheet of stainless steel.

They are configured with different-sized gas burners in integral brass, for maximum versatility and accuracy.

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 hobs and of the heavy-duty cast iron pan supports allows pans to be placed closer to the flame. The result is optimum performance, with shorter times to reach boiling point and lower energy consumption.



The Bertazzoni dual ring power burner gives anything from a delicate low simmer to full power.

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. Each induction zone has electronic touch controls, variable low-to-high power, and a pan detection system.

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

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.

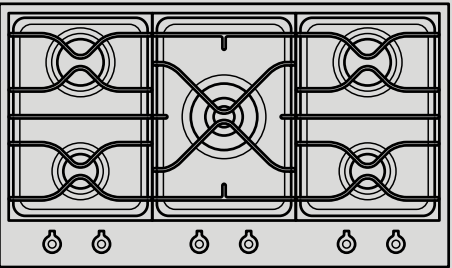
The low-edge 90 cm hobs are cleverly designed with three 30 cm segments. There is a choice of six combinations of segments ranging from all-gas and all-induction models to the gas/griddle/induction model.

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.

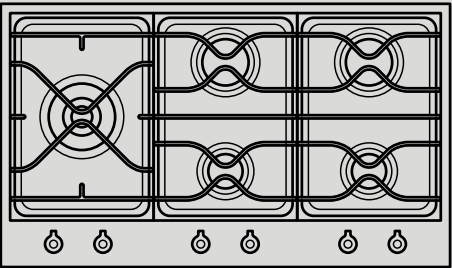
The design of the Bertazzoni segmented hobs has been developed in collaboration with the designer Stefano Giovannoni and won the prestigious Interior Design Best of Year Award. Their clean aesthetic style equally suit a kitchen equipped with Bertazzoni Professional Series or Design Series appliances.

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.

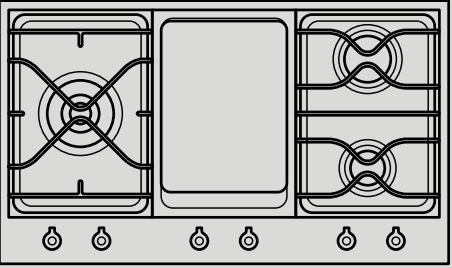
3 segments gas



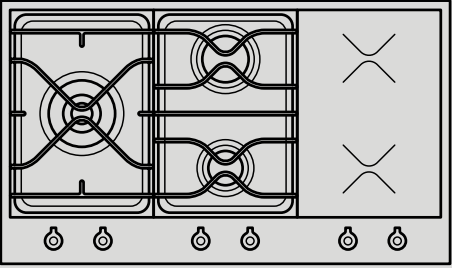
3 segments gas, alternative layout



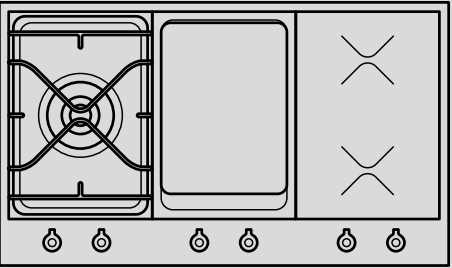
2 segments gas, 1 segment griddle



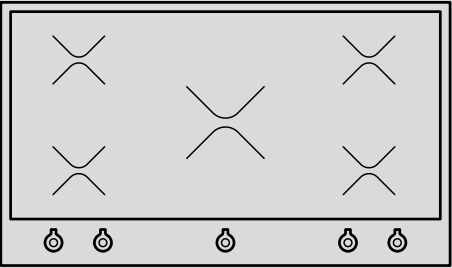
2 segments gas, 1 segment induction



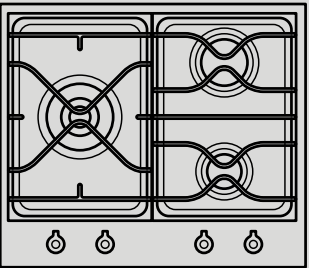
1 segment gas, 1 segment griddle,
1 segment induction



3 segments induction



2 segments gas



Cooker hoods







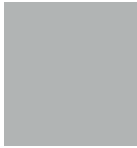
Bertazzoni cooker hoods offer a wide range of power choices and installation methods. Insert, down draft and island hoods are available. Other models may be installed under a wall cabinet or directly on the wall, either for recirculation or ducted-out extraction depending on the type of installation. They have different 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 800 m³/h of extraction capacity LED lights give bright hob illumination.

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



Colours of Italy

					
NERO / BLACK RAL 9005 PANTONE PROCESS BLACK C	BIANCO PURE WHITE RAL 9003	GIALLO YELLOW RAL 1021 PANTONE 109 C	ARANCIO ORANGE RAL 2004 PANTONE 166 C	ROSSO RED RAL 3001 PANTONE 200 C	VINO BURGUNDY RED RAL 3004 PANTONE 202 C
					
STAINLESS STEEL					

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 PANTONE PROCESS BLACK 7C	VINO OPACO MATT BURGUNDY RAL 3005 PANTONE 7421 C	CREMA OPACO MATT CREAM RAL 1013 PANTONE 7500 C

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 and brass 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.



Professional Series

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. Range 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 range 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.

MODEL LINE-UP

- 120 cm twin electric oven
- 110 cm triple electric oven 6 burners
- 110 cm triple electric oven Induction
- 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 Induction
- 90 cm electric oven 6 burners
- 90 cm hybrid oven 6 burners
- 90 cm electric oven Induction
- 60 cm electric oven Induction

- 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's stainless-steel ergonomic design knobs.

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





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

The super-wide electric 120 cm 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. Matching backsplashes and hoods are also available.

**BERTAZZONI
PROFESSIONAL SERIES**
110 CM TRIPLE OVEN ELECTRIC OVEN
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.

Hobs have 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 100 cm and the 90 cm double-oven range cookers give great versatility and style to your kitchen. The main oven has eleven functions, from convection, baking and grilling to warming. The useful auxiliary oven, without fan, has four modes.

Bertazzoni double oven XT range cookers feature 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.

Hobs have 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**
90 CM, ELECTRIC OVEN

The original Bertazzoni Professional Series model has either a multi-function electric oven.

The electric oven has eleven functions, from convection, baking and grilling to fast preheat, and pizza function. Top models also feature digital programmer. 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.

Hobs have six versatile gas burners, with one dual-ring power burner giving anything from a delicate low simmer to full power (less than 0.48 to 5 kW). An induction hob version is also available.

**BERTAZZONI
PROFESSIONAL SERIES
BUILT-IN OVENS**

Bertazzoni Professional Series built-in ovens have the same clean lines, good proportions and functional, ergonomic design as the freestanding models.

Ovens with intelligent controls bring new levels of flexibility and efficiency to your kitchen. There is also a matching built-in combi-microwave oven, a combi-steam oven as well as a warming drawer.

**BERTAZZONI
PROFESSIONAL SERIES
HOBS**

Bertazzoni 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 brass burners include Bertazzoni's exclusive dual-power burner for high-efficiency power with a delicate low-simmer.

The clever and smart factory assembled segmented 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 hob in the same format. The 60 cm format is available in two configurations.

**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.

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

Below: the Bertazzoni Professional Series induction hob.



Design Series

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. 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.

MODEL LINE-UP

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



Below: translucent glass handle handcrafted in the Venice region of Italy.





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

**BERTAZZONI
DESIGN SERIES
BUILT-IN OVENS**

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

The Bertazzoni 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
BUILT-IN COMPACT OVENS**

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 combi-steam oven uses water vapour to cook food. The oven features a digital programmer for 15 preset cooking sequences in 6 cooking functions, which include fish, meat and vegetables. 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
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.

**BERTAZZONI
DESIGN SERIES
INDUCTION HOBS**

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
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 hobs, for a coherent and distinctive 21st-century look to your kitchen.

Master Series

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 100 cm, 90 cm and 60 cm widths and in three matt colours.

Electric oven models have convection and non-convection functions.

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.

MODEL LINE-UP

110 cm triple electric oven 6 burners
 110 cm triple electric oven Induction
 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 5 burners
 90 cm double electric oven Induction
 90 cm electric oven 5 burners
 60 cm electric oven 4 burners

Cooker hoods



Left: Bertazzoni Master Series range cookers feature fascia temperature dials.





**BERTAZZONI
MASTER SERIES**
100 CM TRIPLE ELECTRIC OVENS
110 CM TRIPLE ELECTRIC OVENS

The 110 cm and 100 cm triple-oven six-burner range cooker are 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.

Hobs have 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
MASTER SERIES**
100 CM DOUBLE ELECTRIC OVENS
90 CM DOUBLE ELECTRIC OVENS

The Bertazzoni Master double-oven cookers give great versatility and style to your kitchen. The main electric oven features 11 functions to suit every kind of cooking style, from convection, baking and grilling to pizza and fast preheat. 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 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. An induction hob version is also available.

**BERTAZZONI
MASTER SERIES**
90 CM ELECTRIC OVEN

The Bertazzoni Master Series 90 cm electric oven range cooker has 11 functions. It features an electric grill and is 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.

**BERTAZZONI
MASTER SERIES**
60 CM ELECTRIC 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 in the Bertazzoni Master Series.

The electric oven model has eleven cooking functions, from convection, baking and roasting to warming.

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

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

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

Heritage Series

The magnificent Bertazzoni Heritage Series range 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 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.

MODEL LINE-UP

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 Induction
90 cm electric oven 6 burners

Cooker hoods



Left: The traditional construction and control knobs give character to Bertazzoni Heritage Series range 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
110 CM TRIPLE ELECTRIC OVEN
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 hob 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). An induction hob version is also available.

**BERTAZZONI
HERITAGE SERIES**
90 CM DOUBLE ELECTRIC OVENS
90 CM ELECTRIC OVEN

The 90 cm double and single oven models also have six hob burners in brass. The double oven model offers two electric ovens. The induction hob version is also available for the double electric oven model.



**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 LED 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 double 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

Range 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

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, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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



PRO110 6 MFE T XT
110 CM 6-BURNERS
ELECTRIC TRIPLE OVEN

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, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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
drawer, stainless steel legs	
Electrical requirements	220/240 V, 50/60 Hz, 18.7 A, 4300 W
Energy rating	main oven A, auxiliary oven A

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



PRO110 5I MFE T XT
110 CM INDUCTION TOP
ELECTRIC TRIPLE 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, 2300 W - 3000 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, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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
drawer, stainless steel legs	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Energy rating	main oven A, auxiliary oven A+

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



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

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	–
OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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, 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 5I MFE T XT
100 CM INDUCTION TOP
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, 2300 W - 3000 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, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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
drawer, stainless steel legs	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Energy rating	main oven A, auxiliary oven A+










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










PRO100 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	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, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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
drawer, stainless steel legs	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Energy rating	main oven A, auxiliary oven A+

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

											
PRO100 5I MFE D XT 100 CM INDUCTION TOP ELECTRIC DOUBLE OVEN				PRO90 6 MFE D XT 90 CM 6-BURNER ELECTRIC DOUBLE OVEN				PRO90 5I MFE D XT 90 CM INDUCTION TOP ELECTRIC DOUBLE OVEN			
WORKTOP											
Cooking zones				5 induction				6 gas			
Worktop design				–				–			
Worktop control				knobs				knobs			
Burners type				–				–			
Knobs				metal coated				metal coated			
Pan support				–				–			
Flame failure device - one hand ignition				–				–			
Standard accessories				–				–			
COOKING ZONES											
Front right				Ø 16 cm, 1100 W - 1400 W				Ø 16 cm, 1100 W - 1400 W			
Back right				Ø 20 cm, 2300 W - 3000 W				Ø 20 cm, 2300 W - 3000 W			
Center				Ø 23 cm, 2300 W - 3000 W				Ø 23 cm, 2300 W - 3000 W			
Front left				Ø 16 cm, 1100 W - 1400 W				Ø 16 cm, 1100 W - 1400 W			
Back left				Ø 20 cm, 1400 W - 2000 W				Ø 20 cm, 1400 W - 2000 W			
Griddle				–				–			
OVEN CAVITY											
Main oven type				electric multifunction with electric grill				electric multifunction with electric grill			
Main oven functions											
Main oven equipment				1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light				1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light			
Auxiliary oven type				electric conventional with electric grill				electric conventional with electric grill			
Auxiliary oven functions											
Auxiliary oven equipment				1 wire shelf, 1 baking tray, 1 grill mesh, 1 light				1 wire shelf, 1 baking tray, 1 grill mesh, 1 light			
Oven volume				main 69 L, auxiliary 38 L				main 69 L, auxiliary 38 L			
Oven controls				knobs and digital programmer with food probe				knobs and digital programmer with food probe			
Inner oven door				triple removable glass				triple removable glass			
Oven door closing				anti-slam system				anti-slam system			
BOTTOM				drawer, stainless steel legs				drawer, stainless steel legs			
TECHNICAL SPECIFICATIONS											
Electrical requirements				220/240 V, 50/60 Hz, 50 A, 11500 W				220/240 V, 50/60 Hz, 17.9 A, 4100 W			
Energy rating				main oven A, auxiliary oven A+				main oven A, auxiliary oven A+			
COLOUR OPTIONS											

											
PRO90 6 MFE S XT 90 CM 6-BURNER ELECTRIC OVEN				PRO90 5I MFE S XT 90 CM INDUCTION TOP ELECTRIC OVEN				PRO90 6 HYB S XT 90 CM 6-BURNER HYBRID OVEN			
WORKTOP											
Cooking zones				6 gas				5 induction			
Worktop design				stainless steel squared				–			
Worktop control				knobs				knobs			
Burners type				brass				–			
Knobs				metal coated				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				Ø 16 cm, 1100 W - 1400 W			
Back right				1 rapid 1.05 kW - 3.00 kW				Ø 20 cm, 2300 W - 3000 W			
Center				2 semi-rapid 0.60 kW - 1.75 kW				Ø 23 cm, 2300 W - 3000 W			
Front left				1 dual wok 0.48 kW - 5.00 kW				Ø 16 cm, 1100 W - 1400 W			
Back left				1 semi-rapid 0.60 kW - 1.75 kW				Ø 20 cm, 1400 W - 2000 W			
Griddle				–				–			
OVEN CAVITY											
Main oven type				electric multifunction with electric grill				electric multifunction with electric grill			
Main oven functions											
Main oven equipment				1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light				1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light			
Auxiliary oven type				electric conventional with electric grill				–			
Auxiliary oven functions				–				–			
Auxiliary oven equipment				–				–			
Oven volume				103 L				103 L			
Oven controls				knobs and digital programmer with food probe				knobs and digital programmer with food probe			
Inner oven door				triple removable glass				triple removable glass			
Oven door closing				anti-slam system				anti-slam system			
BOTTOM				drawer, stainless steel legs				drawer, stainless steel legs			
TECHNICAL SPECIFICATIONS											
Electrical requirements				220/240 V, 50/60 Hz, 16 A, 3500 W				220/240 V, 50/60 Hz, 47.4 A, 10900 W			
Energy rating				A				A			
COLOUR OPTIONS											



PRO60 4I MFE S XT
60 CM INDUCTION TOP
ELECTRIC SINGLE OVEN










WORKTOP	
Cooking zones	4 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 18 cm, 1850 W - 3000 W
Back right	Ø 18 cm, 1850 W - 3000 W
Center	–
Front left	Ø 18 cm, 1850 W - 3000 W
Back left	Ø 21 cm, 2300 W - 3700 W
Griddle	–
OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	<div><div></div><div></div><div></div><div></div><div></div><div></div></div> <div><div></div><div></div><div></div><div></div><div></div></div>










RANGE COOKERS
MASTER
SERIES



MAS110 6 MFE T XE
110 CM 6-BURNERS
ELECTRIC TRIPLE 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	–
OVEN CAVITY	
Main oven type	electric multifunction with electric grill
Main oven functions	<div><div></div><div></div><div></div><div></div><div></div><div></div></div> <div><div></div><div></div><div></div><div></div><div></div></div>

											
MAS100 5I MFE T XE 100CM INDUCTION TOP ELECTRIC TRIPLE OVEN				MAS100 6 MFE D XE 100 CM 6-BURNER ELECTRIC DOUBLE OVEN				MAS100 5I MFE D XE 100CM INDUCTION TOP ELECTRIC DOUBLE OVEN			
WORKTOP											
Cooking zones				5 induction				6 gas			
Worktop design				–				–			
Worktop control				knobs				knobs			
Burners type				–				–			
Knobs				metal coated				metal coated			
Pan support				–				–			
Flame failure device - one hand ignition				–				–			
Standard accessories				–				–			
COOKING ZONES											
Front right				Ø 16 cm, 1100 W - 1400 W				Ø 16 cm, 1100 W - 1400 W			
Back right				Ø 20 cm, 2300 W - 3000 W				Ø 20 cm, 2300 W - 3000 W			
Center				Ø 23 cm, 2300 W - 3000 W				Ø 23 cm, 2300 W - 3000 W			
Front left				Ø 16 cm, 1100 W - 1400 W				Ø 16 cm, 1100 W - 1400 W			
Back left				Ø 20 cm, 1400 W - 2000 W				Ø 20 cm, 1400 W - 2000 W			
Griddle				–				–			
OVEN CAVITY											
Main oven type				electric multifunction with electric grill				electric multifunction with electric grill			
Main oven functions											
Main oven equipment				2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light				2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light			
Auxiliary oven type				electric conventional with electric grill				electric conventional with electric grill			
Auxiliary oven functions											
Auxiliary oven equipment				1 wire shelf, 1 baking tray, 1 grill mesh, 1 light				1 wire shelf, 1 baking tray, 1 grill mesh, 1 light			
Oven volume				main 69 L, auxiliary 38 L				main 69 L, auxiliary 54 L			
Oven controls				knobs and digital programmer with food probe				knobs and thermometer			
Inner oven door				triple removable glass				triple removable glass			
Oven door closing				standard				standard			
BOTTOM				drawer, stainless steel legs				drawer, stainless steel legs			
TECHNICAL SPECIFICATIONS											
Electrical requirements				220/240 V, 50/60 Hz, 50 A, 11500 W				220/240 V, 50/60 Hz, 18.7 A, 4300 W			
Energy rating				main oven A, auxiliary oven A+				main oven A, auxiliary oven A			
COLOUR OPTIONS											

											
MAS905IMFEDXE 90CM INDUCTION TOP ELECTRIC DOUBLE OVEN				MAS90 5 MFE D XE 90 CM 5-BURNER ELECTRIC DOUBLE OVEN				MAS90 5 MFE S XE 90 CM 5-BURNER ELECTRIC OVEN			
WORKTOP											
Cooking zones				5 induction				5 gas			
Worktop design				–				stainless steel squared			
Worktop control				knobs				knobs			
Burners type				–				aluminium			
Knobs				metal coated				soft touch			
Pan support				–				cast iron			
Flame failure device - one hand ignition				–				•			
Standard accessories				–				wok adapter, simmer ring			
COOKING ZONES											
Front right				Ø 16 cm, 1100 W - 1400 W				1 auxiliary 0.48 kW - 1.00 kW			
Back right				Ø 20 cm, 2300 W - 3000 W				1 rapid 1.05 kW - 3.00 kW			
Center				Ø 23 cm, 2300 W - 3000 W				1 dual wok 0.48 kW - 5.00 kW			
Front left				Ø 16 cm, 1100 W - 1400 W				1 semi-rapid 0.60 kW - 1.75 kW			
Back left				Ø 20 cm, 1400 W - 2000 W				1 semi-rapid 0.60 kW - 1.75 kW			
Griddle				–				–			
OVEN CAVITY											
Main oven type				electric multifunction with electric grill				electric multifunction with electric grill			
Main oven functions											
Main oven equipment				2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light				2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light			
Auxiliary oven type				electric conventional with electric grill				electric conventional with electric grill			
Auxiliary oven functions											
Auxiliary oven equipment				1 wire shelf, 1 baking tray, 1 grill mesh, 1 light				1 wire shelf, 1 baking tray, 1 grill mesh, 1 light			
Oven volume				main 69 L, auxiliary 38 L				main 69 L, auxiliary 38 L			
Oven controls				knobs and digital programmer with food probe				knobs			
Inner oven door				triple removable glass				triple removable glass			
Oven door closing				standard				standard			
BOTTOM				drawer, stainless steel legs				storage compartment, stainless steel legs			
TECHNICAL SPECIFICATIONS											
Electrical requirements				220/240 V, 50/60 Hz, 50 A, 11500 W				220/240 V, 50/60 Hz, 17.9 A, 4100 W			
Energy rating				main oven A, auxiliary oven A+				main oven A, auxiliary oven A+			
COLOUR OPTIONS											



























MAS60 4 MFE S XE
60 CM 4-BURNER
ELECTRIC 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	electric multifunction with electric grill
Main oven functions	<div><div></div><div></div></div>
Main oven equipment	2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–
Auxiliary oven equipment	–
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, 10.9 A, 2500 W
Energy rating	A
COLOUR OPTIONS	
	<div><div>X</div><div>NE</div><div>VI</div><div>CR</div></div>

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	<div><div></div><div></div></div>
Main oven equipment	1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	<div><div></div><div></div></div>
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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	
	<div><div>NE</div><div>VI</div><div>CR</div></div>



























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

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	1 dual wok 0.48 kW - 5.00 kW
	1 rapid 1.05 kW - 3.00 kW
	2 semi-rapid 0.60 kW - 1.75 kW
	1 dual wok 0.48 kW - 5.00 kW
	1 semi-rapid 0.60 kW - 1.75 kW
	–
Main oven type	electric multifunction with electric grill
Main oven functions	<div><div></div><div></div></div>
Main oven equipment	1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	<div><div></div><div></div></div>
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
Oven volume	main 69 L, auxiliary 54 L, third 24 L
Oven controls	knobs and thermometer
Inner oven door	triple removable glass
Oven door closing	anti-slam system
	drawer, stainless steel legs
Cooking zones	220/240 V, 50/60 Hz, 18.7 A, 4300 W
	main oven A, auxiliary oven A
	<div><div>NE</div><div>VI</div><div>CR</div></div>



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

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	1 dual wok 0.48 kW - 5.00 kW
	1 rapid 1.05 kW - 3.00 kW
	2 semi-rapid 0.60 kW - 1.75 kW
	1 dual wok 0.48 kW - 5.00 kW
	1 semi-rapid 0.60 kW - 1.75 kW
	–
Main oven type	electric multifunction with electric grill
Main oven functions	<div><div></div><div></div></div>
Main oven equipment	1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	<div><div></div><div></div></div>
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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
Cooking zones	220/240 V, 50/60 Hz, 18.7 A, 4300 W
	main oven A, auxiliary oven A
	<div><div>NE</div><div>VI</div><div>CR</div></div>



HER90 6 MFE D NET
90 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 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, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electrhc grill
Auxiliary oven functions	
Auxiliary oven equipment	1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
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
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	

NEVI CR



HER90 5I MFE D NET
90 CM INDUCTION TOP
ELECTRIC DOUBLE OVEN

5 induction	6 gas
–	stainless steel squared
knobs	knobs
–	brass
metal coated	solid metal
–	cast iron
–	•
–	wok adapter, simmer ring
Ø 16 cm, 1100 W - 1400 W	1 auxiliary 0.48 kW - 1.00 kW
Ø 20 cm, 2300 W - 3000 W	1 rapid 1.05 kW - 3.00 kW
Ø 23 cm, 2300 W - 3000 W	2 semi-rapid 0.60 kW - 1.75 kW
Ø 16 cm, 1100 W - 1400 W	1 dual wok 0.48 kW - 5.00 kW
Ø 20 cm, 1400 W - 2000 W	1 semi-rapid 0.60 kW - 1.75 kW
–	–
electric multifunction with electric grill	electric multifunction with electric grill
1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light	1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
electric conventional with electric grill	–
	–
1 wire shelf, 1 baking tray, 1 grill mesh, 1 light	–
main 69 L, auxiliary 38 L	103 L
knobs and digital programmer with food probe	knobs and thermometer
triple removable glass	triple removable glass
anti-slam system	anti-slam system
drawer, stainless steel legs	drawer, stainless steel legs
220/240 V, 50/60 Hz, 50 A, 11500 W	220/240 V, 50/60 Hz, 16 A, 3500 W
main oven A, auxiliary oven A+	A

NEVI CR



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

6 gas	6 gas
stainless steel squared	stainless steel squared
knobs	knobs
brass	brass
solid metal	solid metal
cast iron	cast iron
•	•
wok adapter, simmer ring	
1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW
1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW	2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW
–	–
electric multifunction with electric grill	electric multifunction with electric grill
1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light	1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
–	–
–	–
–	–
103 L	
knobs and thermometer	
triple removable glass	
anti-slam system	
drawer, stainless steel legs	
220/240 V, 50/60 Hz, 16 A, 3500 W	
A	

NEVI CR

BUILT-IN OVENS
PROFESSIONAL
SERIES



F30 PRO XT
76 CM SINGLE OVEN

OVEN CAVITY	
Oven type	electric pyrolitic with electric grill
Oven functions	
Oven volume	116 l
Oven controls	knobs and hi-resolution LCD touch inter- face 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	pyrolitic 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



F60 PRO XT /12
60 CM SINGLE OVEN

electric multifunction with electric grill	electric multifunction with electric grill
65 l	65 l
knobs and hi-resolution LCD touch inter- face with digital programmer	knobs and LED touch interface with digital programmer
triple glass	triple glass
•	•
single	single
33 preset cooking sequences with Bertazzoni Assistant	–
•	•
soft motion	soft motion
solid metal	solid metal
stainless steel	stainless steel
black enamel	black enamel
double diagonal	double diagonal
5	5
1 standard	1 standard
1 heavy gauge chromed	1 heavy gauge chromed
2 enamelled	2 enamelled
•	•

220/240 V, 50/60 Hz, 16 A, 2.700 W	220/240 V, 50/60 Hz, 16 A, 2.700 W
A	A



F60 PRO XA /12
60 CM SINGLE OVEN

electric multifunction with electric grill	electric multifunction with electric grill
65 l	65 l
knobs and LED touch interface with digital programmer	–
triple glass	triple glass
•	•
single	single
–	–
•	•
soft motion	soft motion
solid metal	solid metal
stainless steel	stainless steel
black enamel	black enamel
double diagonal	double diagonal
5	5
1 standard	1 standard
1 heavy gauge chromed	1 heavy gauge chromed
2 enamelled	2 enamelled
•	•















220/240 V, 50/60 Hz, 16 A, 2.700 W	220/240 V, 50/60 Hz, 16 A, 2.700 W
A	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
Oven functions	      	      
Oven volume		38 l
Oven controls		touch LED interface with digital programmer
Inner oven door		double glass
Cooling fan		–
Oven convection system		single
Auto cooking modes		15 preset
Power levels		5 from 200 to 1000 W
Food probe		–
Door hinge		standard
Oven handle		metal
Cavity finishing		stainless steel
Oven lights		single
Oven levels		2
Sliding shelves		–
Wire shelves		1 chromed
Tray		1 glass
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 pyrolitic with electric grill
Oven functions	<div><div></div><div></div></div>
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	translucent glass
Oven door finishing	black glass with stainless steel frame
Cavity finishing	pyrolitic 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

electric multifunction with electric grill	
<div><div></div><div></div></div>	
65 l	
knobs and hi-resolution LCD touch interface with digital programmer	
triple glass	
•	
single	
33 preset cooking sequences with Bertazzoni Assistant	
•	
soft motion	
metal	
stainless steel	
grey enamel	
double diagonal	
5	
1 standard	
1 heavy gauge chromed	
2 enamelled	
•	

220/240 V, 50/60 Hz, 16 A, 2.700 W	
A	

electric pyrolitic with electric grill	
<div><div></div><div></div></div>	
65 l	
knobs and LED touch interface with digital programmer	
triple glass	
•	
single	
–	
–	
soft motion	
metal	
stainless steel	
grey enamel	
double diagonal	
5	
1 standard	
1 heavy gauge chromed	
2 enamelled	
•	











220/240 V, 50/60 Hz, 16 A, 3.500 W	
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
Oven functions	<div><div></div><div></div></div>
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	metal
Oven door finishing	stainless steel
Cavity finishing	grey enamel
Oven lights	double diagonal
Oven levels	5
Sliding shelves	1 standard
Wire shelves	1 heavy gauge chromed
Tray	2 enamelled
Grill trivet for tray	•

TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3200 W
Energy rating	A

electric multifunction with electric grill	
<div><div></div><div></div></div>	
65 l	
knobs and LED touch interface with digital programmer	
triple glass	
•	
single	
–	
–	
soft motion	
metal	
stainless steel	
grey enamel	
double diagonal	
5	
1 standard	
1 heavy gauge chromed	
2 enamelled	
•	

220/240 V, 50/60 Hz, 16 A, 3200 W	
A	

electric multifunction with electric grill	
<div><div></div><div></div></div>	
65 l	
knobs and hi-resolution LCD touch interface with digital programmer	
triple glass	
•	
single	
–	
–	
soft motion	
metal	
stainless steel	
grey enamel	
double diagonal	
5	
1 standard	
1 heavy gauge chromed	
2 enamelled	
•	


















220/240 V, 50/60 Hz, 16 A, 2700 W	
A	



F45 CON MOW X
45 CM COMBI MICROWAVE OVEN

F45 CON CST X
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 6 500 SEK

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 g
Pump pressure	15 bar
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 1350 W

RANGE TOPS
AND HOBS
PROFESSIONAL
SERIES



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				3			
Burners type				brass				brass			
Griddle zones				–				1			
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 rapid 1.05 kW - 3.00 kW				1 rapid 1.05 kW - 3.00 kW			
Center				1 dual wok 0.48 kW - 5.00 kW				1 rapid 1.05 kW - 3.00 kW; 1 semi-rapid 0.60 kW - 1.75 kW			
								Griddle 800 W			
Front left				1 semi-rapid 0.60 kW - 1.75 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			



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				1			
Burners type				brass				brass			
Griddle zones				–				1			
Induction zones				2				2			
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				Ø 18 cm, 1400 W - 1800 W				Ø 18 cm, 1400 W - 1800 W			
Back right				Ø 18 cm, 1400 W - 1800 W				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				Griddle 800 W			
Front left				1 dual wok 0.48 kW - 5.00 kW				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				220/240 V, 50/60 Hz, 22.2 A, 4500 W			

220/240 V, 50/60 Hz, 45.8 A, 11000 W



P910 1 PRO X 90 CM GAS HOB 5-BURNER			
WORKTOP			
Gas zones	5	4	3
Burners type	brass	brass	brass
Griddle zones	–	–	–
Induction zones	–	–	–
Worktop design	stainless steel low edge	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 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	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	1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW
Back left	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	220/240 V, 50/60 Hz, 1 A, 1 W



PM60 4 0 X 60 CM SEGMENTED HOB 4-BURNER	
WORKTOP	
Gas zones	4
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 semi-rapid 0.60 kW - 1.75 kW
Center	–
Front left	1 auxiliary 0.48 kW - 1.00 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

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 MOTORS



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



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

VENTILATION			
Hood Type	ducted	ducted	ducted
Hood installation	wall mount and undercabinet	wall mount and undercabinet	wall mount and undercabinet
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	2	2	1
Speed	4	4	4
Duct cover	optional	optional	optional
Hood control	electronic	electronic	electronic with buttons
Remote control	–	–	–
Handle	–	–	–
Lights	4 LED	4 LED	2 LED
Filters type	inerziali a labirinto in acciaio	inerziali a labirinto in acciaio	aluminum mesh
Max extraction power	800x2 m³h	800x2 m³h	800 m³h
Duct diameter	150 mm	150 mm	150 mm
Noise	45 - 67 dBA	45 - 67 dBA	45 - 67 dBA
TECHNICAL SPECIFICATIONS			
Electrical requirements	220-240 V, 50/60 Hz, 520 W	220-240 V, 50/60 Hz, 520 W	220-240 V, 50/60 Hz, 260 W
Energy rating	A	A	A
COLOUR OPTIONS			
	X	X	X
NOTES			

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Narrow duct cover short (Item 901263), Narrow Duct Cover (Item 901264). Recirculation Kit (Item 901394).

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Narrow duct cover short (Item 901263), Narrow Duct Cover (Item 901264). Recirculation Kit (Item 901394).

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Narrow duct cover short (Item 901281), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901394).





	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	ducted	ducted	ducted
Hood installation	wall mount and undercabinet	wall mount and undercabinet	wall mount and undercabinet
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	1	1	1
Speed	4	4	4
Duct cover	optional	optional	optional
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Remote control	–	–	–
Handle	–	–	–
Lights	2 LED	2 LED	2 LED
Filters type	aluminum mesh	aluminum mesh	aluminum mesh
Max extraction power	800 m³h	800 m³h	800 m³h
Duct diameter	150 mm	150 mm	150 mm
Noise	45 - 67 dBA	45 - 67 dBA	45 - 67 dBA
TECHNICAL SPECIFICATIONS			
Electrical requirements	220-240 V, 50/60 Hz, 260 W	220-240 V, 50/60 Hz, 260 W	220-240 V, 50/60 Hz, 260 W
Energy rating	A	A	A
COLOUR OPTIONS			
	X	X	X
NOTES			
	Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Narrow duct cover short (901281), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901394).	Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Narrow duct cover short (901281), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901394).	Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Narrow duct cover short (901281), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901394).



COOKER HOODS

MASTER SERIES



	K90 AM HX A 90 CM WALL MOUNT, 1 MOTOR	K60 AM HX A 60 CM WALL MOUNT, 1 MOTOR
VENTILATION		
Hood Type	ducted	ducted
Hood installation	wall mount and under cabinet	wall mount and under cabinet
Hood finishing	stainless steel and matt colour	stainless steel
Motor	1	1
Speed	3	3
Duct cover	included	included
Hood control	push buttons	push buttons
Remote control	–	–
Handle	•	•
Lights	2 LED	2 LED
Filters type	aluminium mesh	aluminium mesh
Max extraction power	800 m³h	800 m³h
Duct diameter	150 mm	150 mm
Noise	45 - 67 dBA	45 - 67 dBA
TECHNICAL SPECIFICATIONS		
Electrical requirements	220-240 V, 50/60 Hz, 260 W	220-240 V, 50/60 Hz, 260 W
Energy rating	A	A
COLOUR OPTIONS		
	<div>X</div> <div>NE</div> <div>VI</div> <div>CR</div>	<div>X</div>
NOTES		
	Optional: Recirculation Kit (Item 901394).	Optional: Recirculation Kit (Item 901394).

					
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	ducted		ducted		
Hood installation	wall mount		wall mount		
Hood finishing	stainless steel		stainless steel		
Motor	1		1		
Speed	4		4		
Duct cover	included		included		
Hood control	electronic with buttons		electronic with buttons		
Remote control	–		–		
Handle	–		–		
Lights	2 LED		2 LED		
Filters type	aluminium mesh		aluminium mesh		
Max extraction power	800 m³h		800 m³h		
Duct diameter	150 mm		150 mm		
Noise	45 - 67 dBA		45 - 67 dBA		
TECHNICAL SPECIFICATIONS					
Electrical requirements	220-240 V, 50/60 Hz, 260 W		220-240 V, 50/60 Hz, 260 W		
Energy rating	A		A		
COLOUR OPTIONS					
	X		X		
NOTES					
	Optional: Recirculation Kit (Item 901395).		Optional: Recirculation Kit (Item 901395).		

					
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	ducted		ducted		
Hood installation	wall mount		wall mount		
Hood finishing	stainless steel		stainless steel		
Motor	1		1		
Speed	4		4		
Duct cover	included		included		
Hood control	electronic with buttons		electronic with buttons		
Remote control	–		–		
Handle	–		–		
Lights	2 LED		2 LED		
Filters type	aluminium mesh		aluminium mesh		
Max extraction power	800 m³h		800 m³h		
Duct diameter	150 mm		150 mm		
Noise	45 - 67 dBA		45 - 67 dBA		
TECHNICAL SPECIFICATIONS					
Electrical requirements	220-240 V, 50/60 Hz, 260 W		220-240 V, 50/60 Hz, 260 W		
Energy rating	A		A		
COLOUR OPTIONS					
	X		X		
NOTES					
	Optional: Recirculation Kit (Item 901395).		Optional: Recirculation Kit (Item 901395).		

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	ducted
Hood installation	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
Duct diameter	150 mm
Noise	45 - 67 dBA
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 260 W
Energy rating	A
COLOUR OPTIONS	
<div><div>NE</div><div>VI</div><div>CR</div></div>	
NOTES	

Hood Type	ducted
Hood installation	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
Duct diameter	150 mm
Noise	45 - 67 dBA
Electrical requirements	220-240 V, 50/60 Hz, 260 W
Energy rating	A
<div><div>NE</div><div>VI</div><div>CR</div></div>	

Hood Type	ducted
Hood installation	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
Duct diameter	150 mm
Noise	45 - 67 dBA
Electrical requirements	220-240 V, 50/60 Hz, 260 W
Energy rating	A
<div><div>NE</div><div>VI</div><div>CR</div></div>	

Hood Type	ducted
Hood installation	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
Duct diameter	150 mm
Noise	45 - 67 dBA
Electrical requirements	220-240 V, 50/60 Hz, 260 W
Energy rating	A
<div><div>NE</div><div>VI</div><div>CR</div></div>	

Optional: Recirculation Kit
(Item 901394).

Optional: Recirculation Kit
(Item 901394).

Optional: Recirculation Kit
(Item 901394).

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



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 RANGE COOKERS ALL SERIES AND ALL RANGE TOPS AND DB, QB HOBS



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



901426 FOR AM H MODELS
RECIRCULATION KIT



901394 FOR PRO/AM/HER MODELS
KIT CARBON FILTER



901395 FOR CON MODELS
KIT CARBON FILTER



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 KU HOODS



901262
NARROW DUCT COVER FOR KU HOODS



901281
NARROW DUCT COVER SHORT FOR KU HOODS



910861
TELESCOPIC GLIDE SHELF SUPPORT ALL ELECTRIC CAVITIES

910881
TELESCOPIC GLIDE SHELF SUPPORT HYBRID CAVITIES



901438
SIMMER RING



901439
WOK ADAPTER



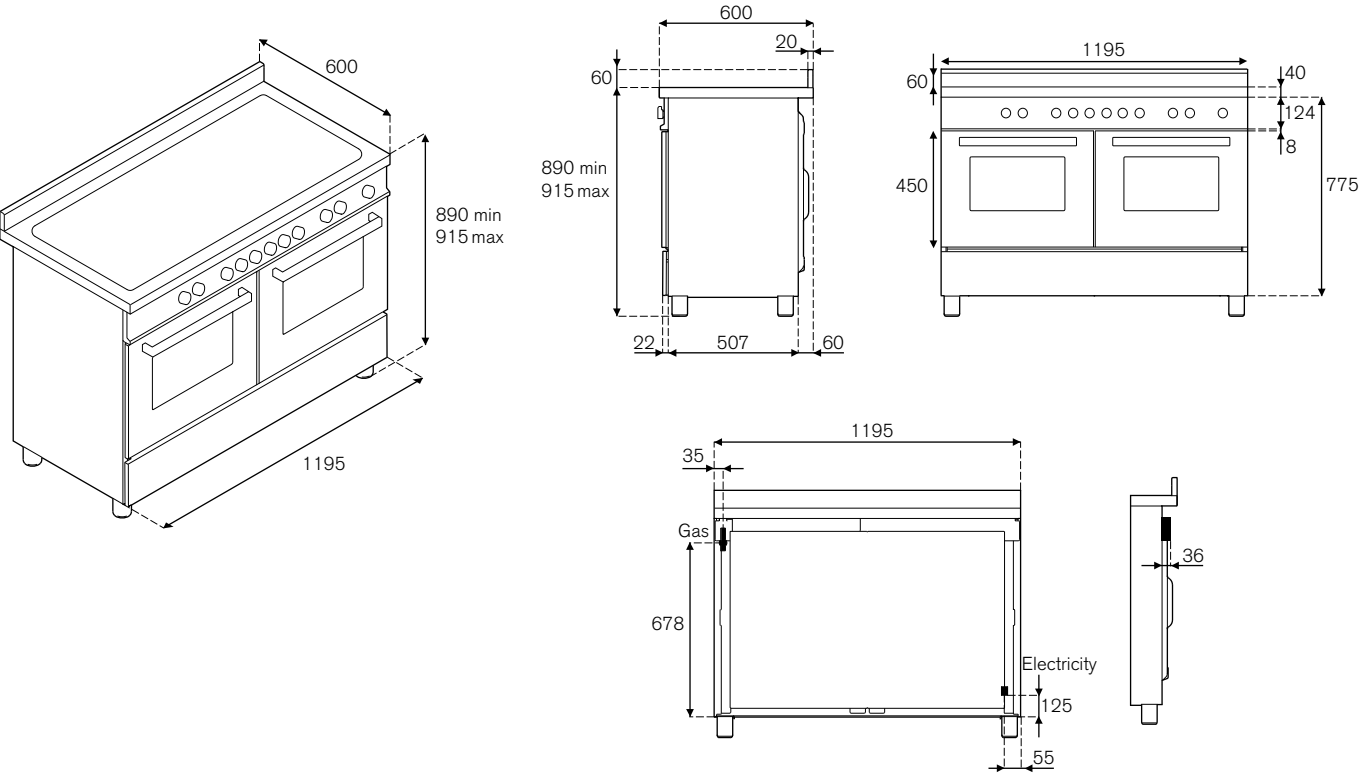
901456
KIT STAINLESS STEEL LEGS HEIGHT 100-135 MM



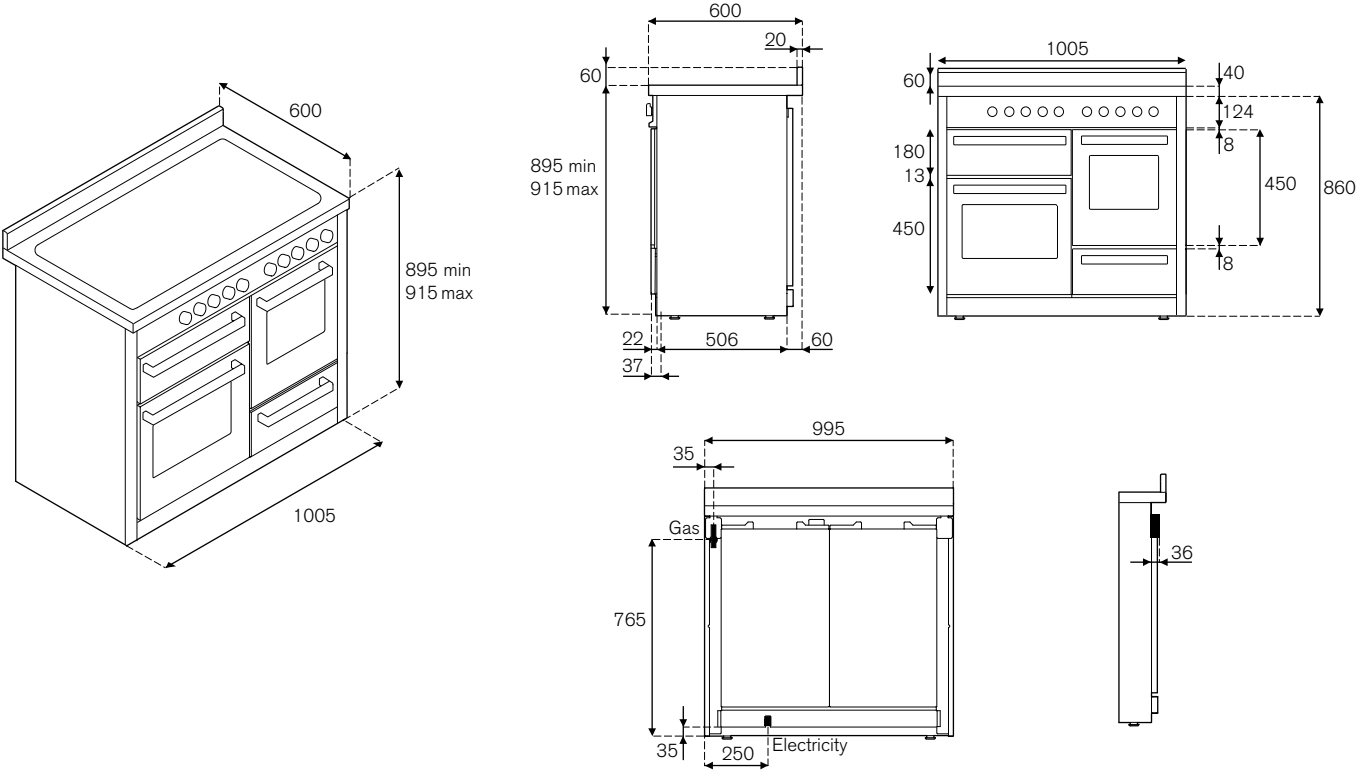
901455
KIT STAINLESS STEEL LEGS HEIGHT 135-195 MM

INSTALLATION
DRAWINGS

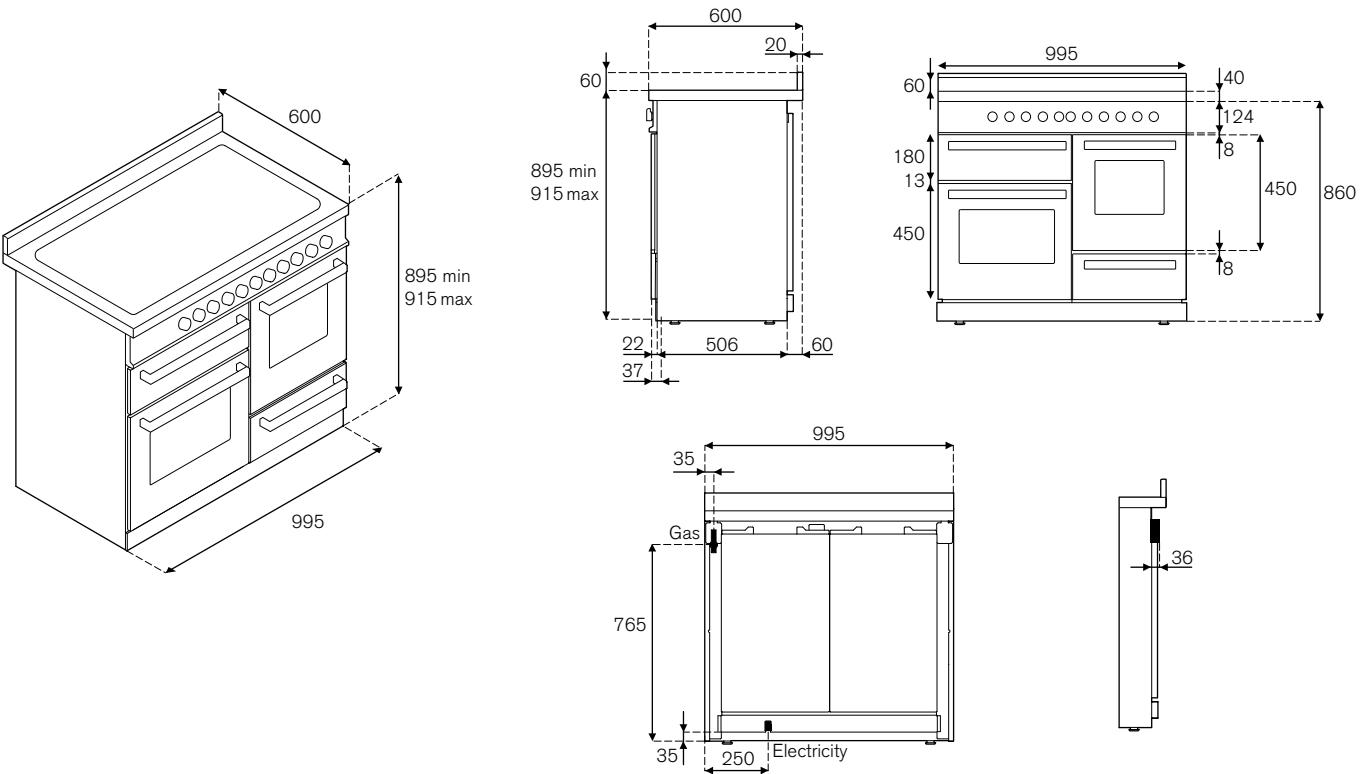
PRO120 6G MFE D *T
MAS120 6G MFE D *T
HER120 6G MFE D *T



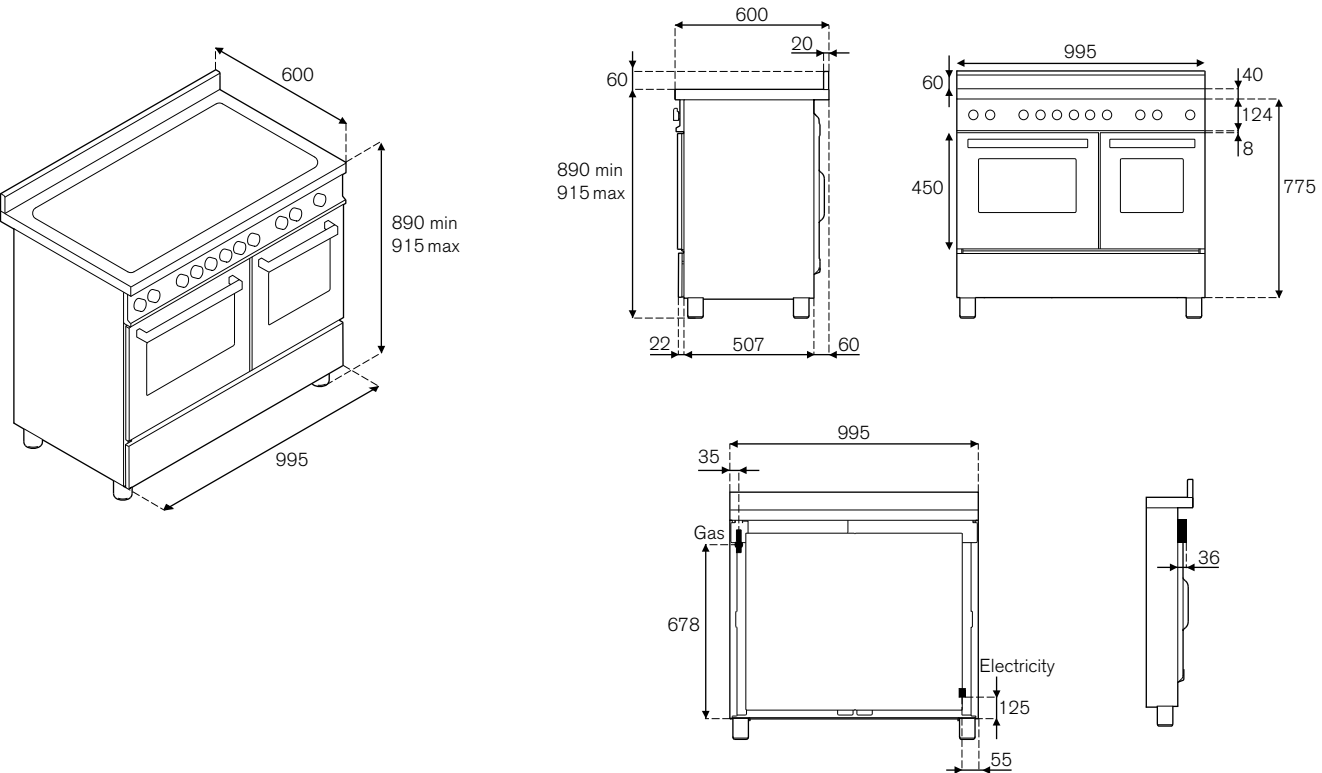
PRO110 6 MFE T * T
PRO110 5I MFE T * T
MAS110 6 MFE T * T
MAS110 5I MFE T * T



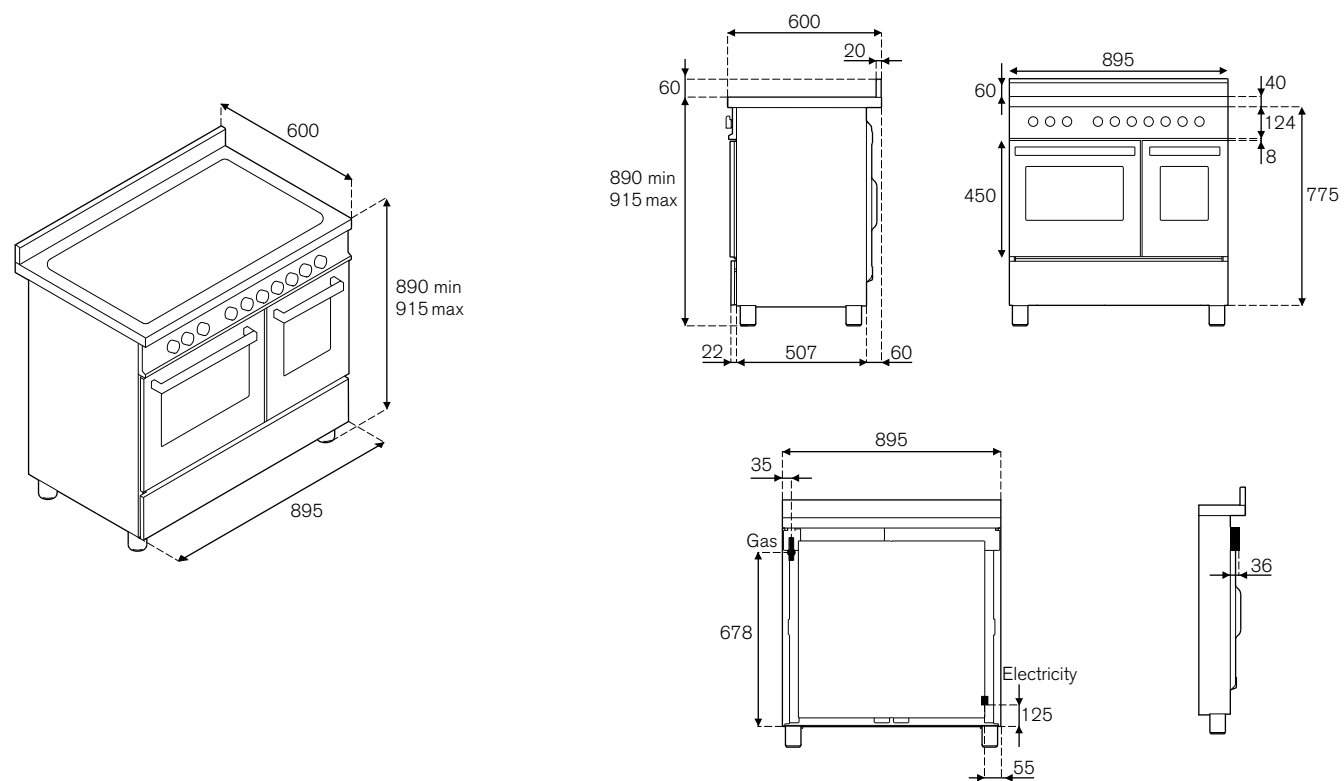
PRO100 6 MFE T *T
MAS100 6 MFE T *T
HER100 6 MFE T *T



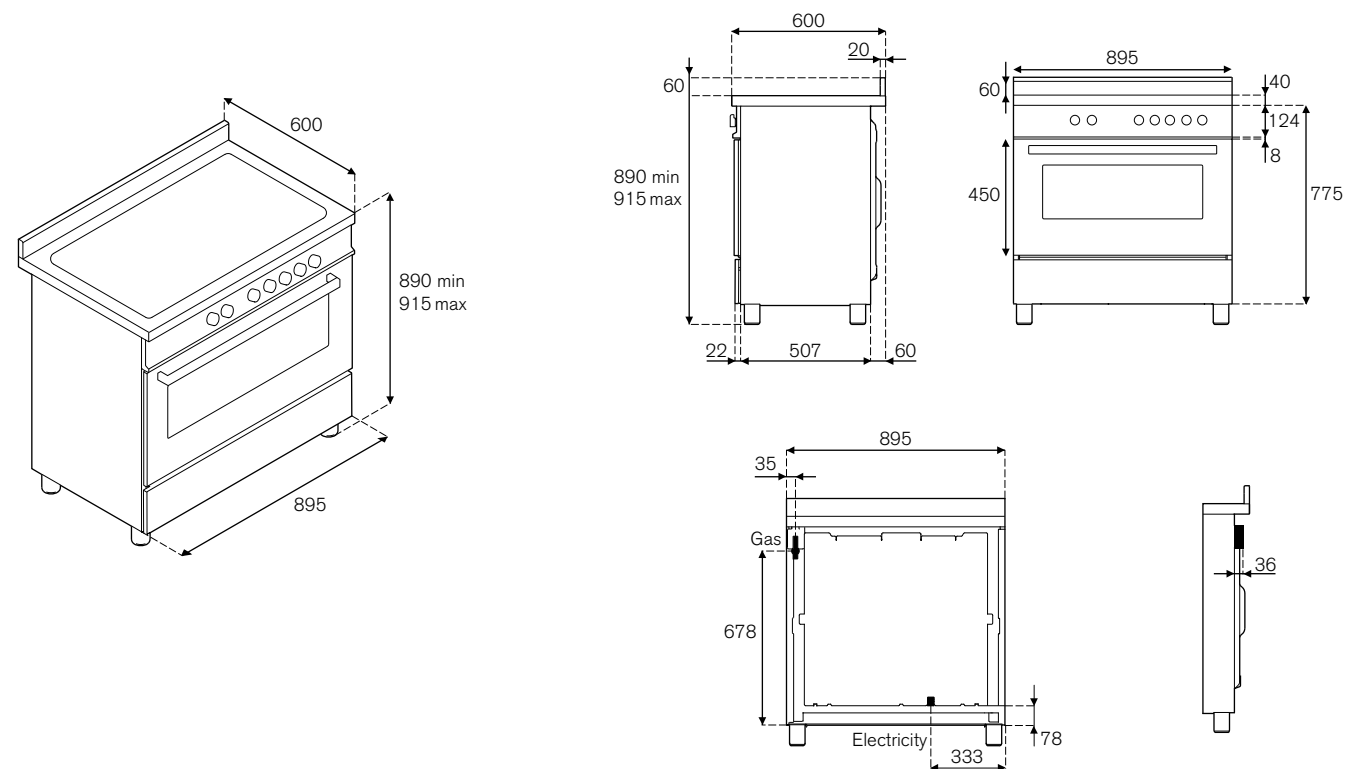
PRO100 6 MFE D *T
PRO100 I MFE D *T
MAS100 6 MFE D *T
HER100 6 MFE D *T



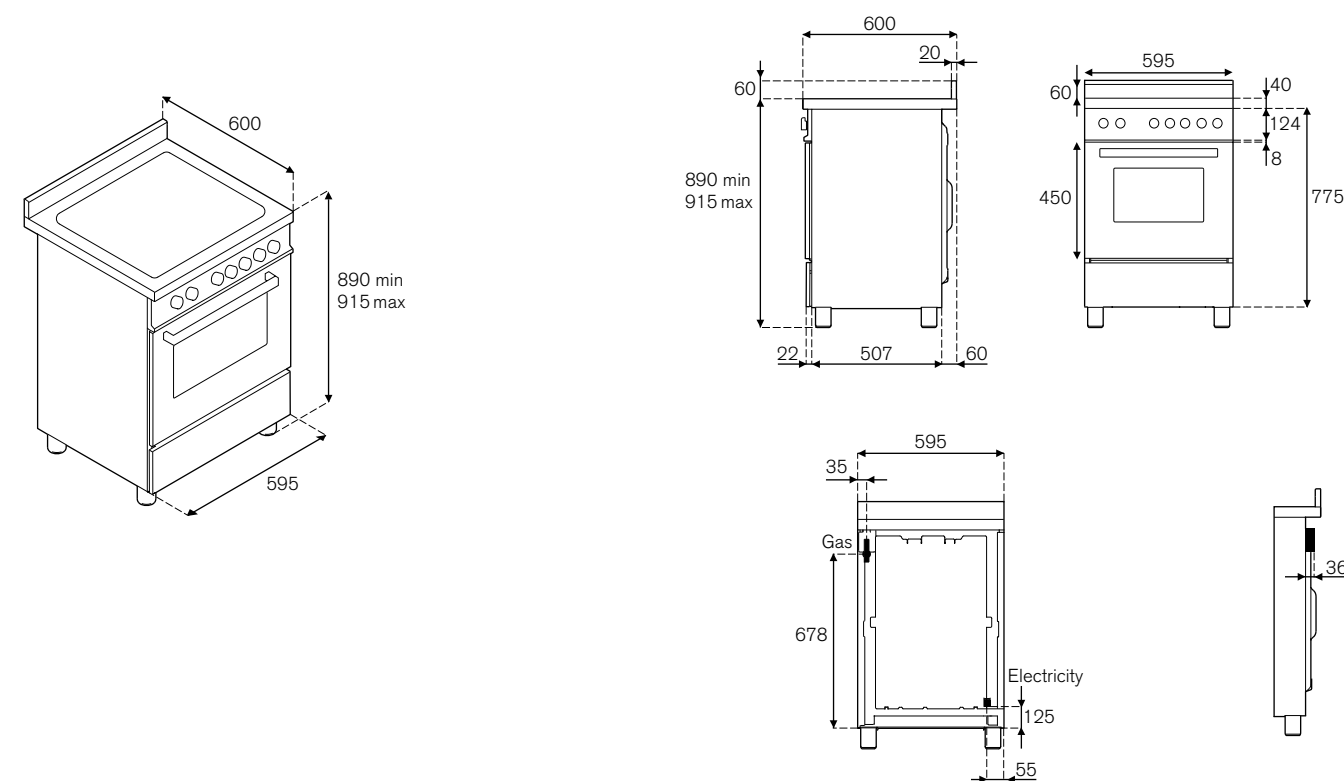
PRO90 6 MFE D *T
PRO90 5 I MFE D *T
MAS90 5 MFE D XE
HER90 6 MFE D *T



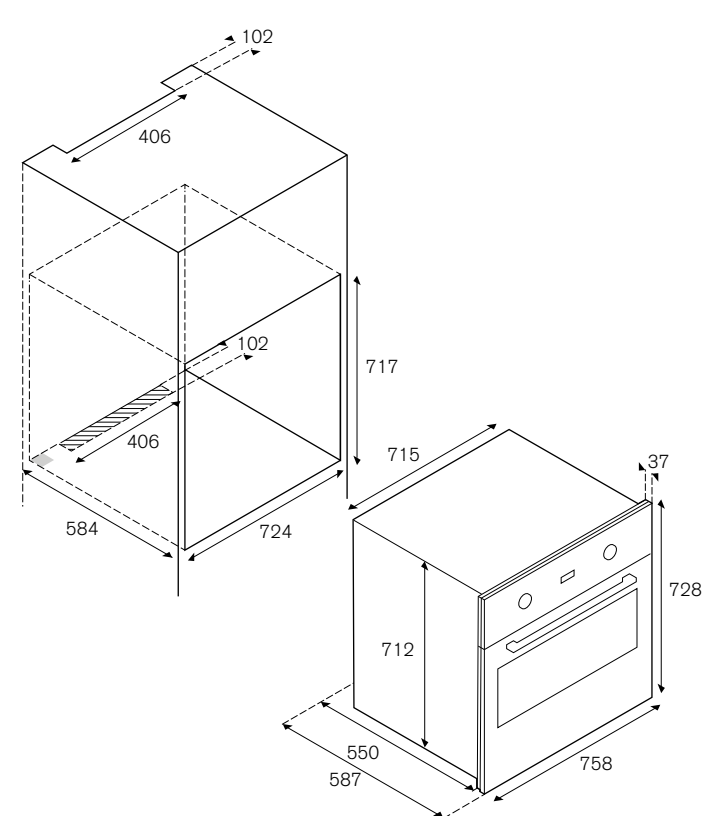
PRO90 6 MFE S *T
PRO90 5 I MFE S *T
MAS90 5 MFE S XE
HER90 6 MFE S *T
PRO906HYB S *T



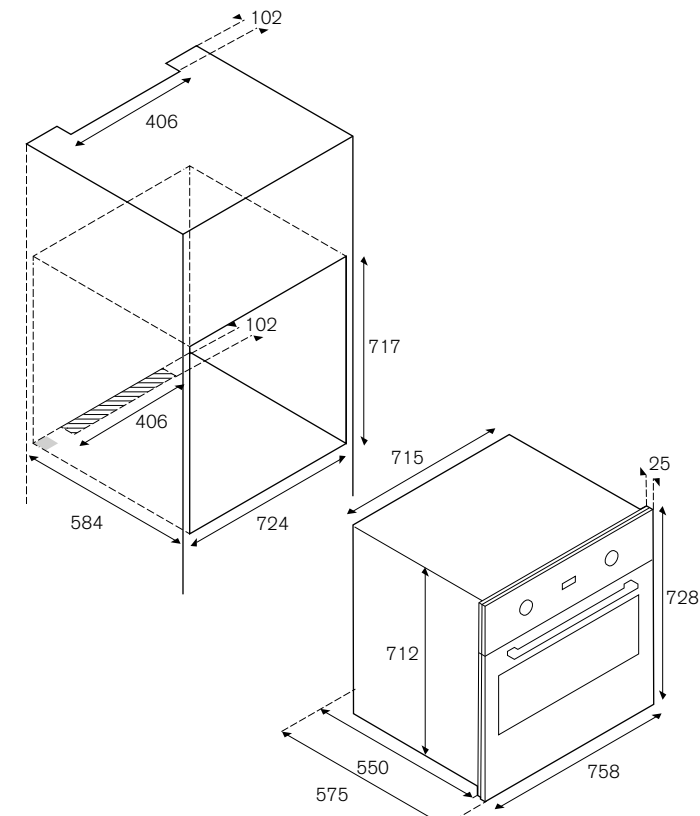
MAS60 4 MFE S XE



F30 PRO XT

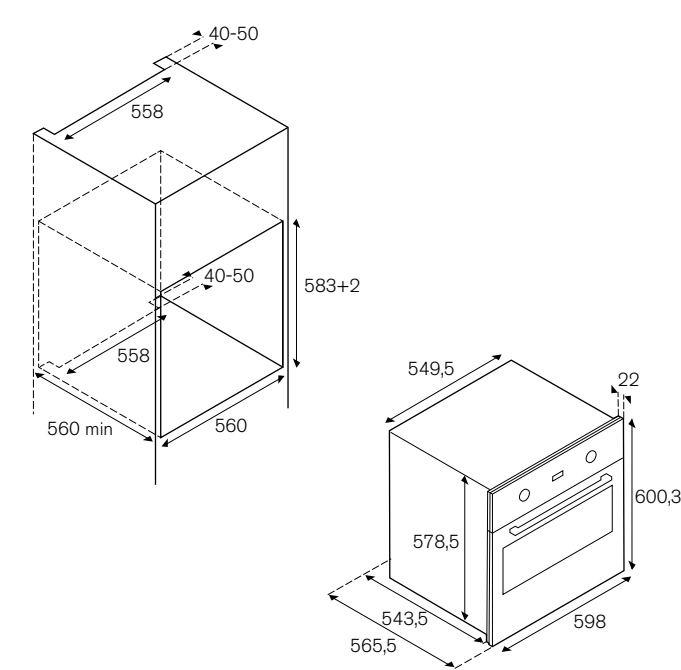


F30 CON XT

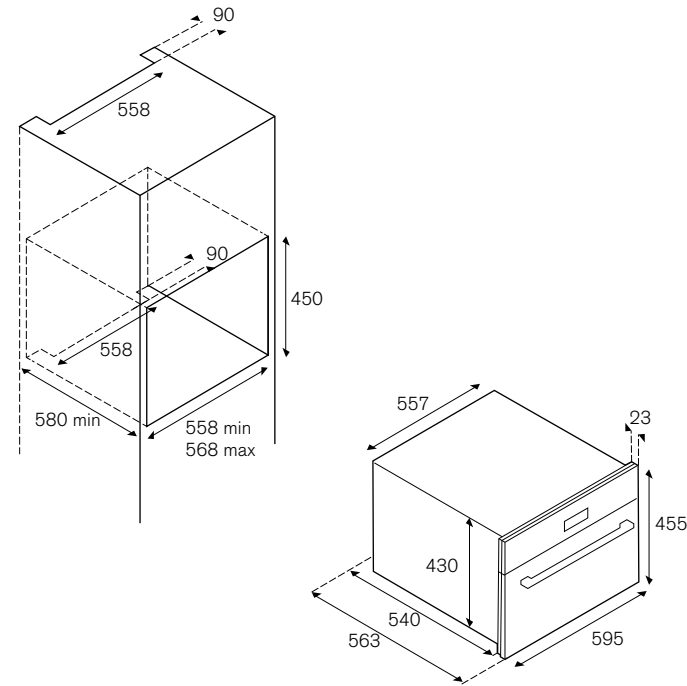


F60 CON XT/12
F60 CON XE/12
F60 CON XD/12
F60 CON XA/12

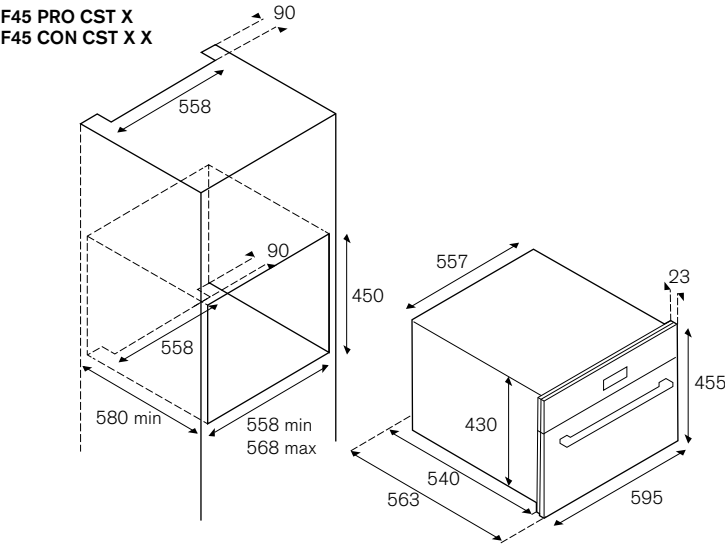
F60 PRO XT/12
F60 PRO XA/12



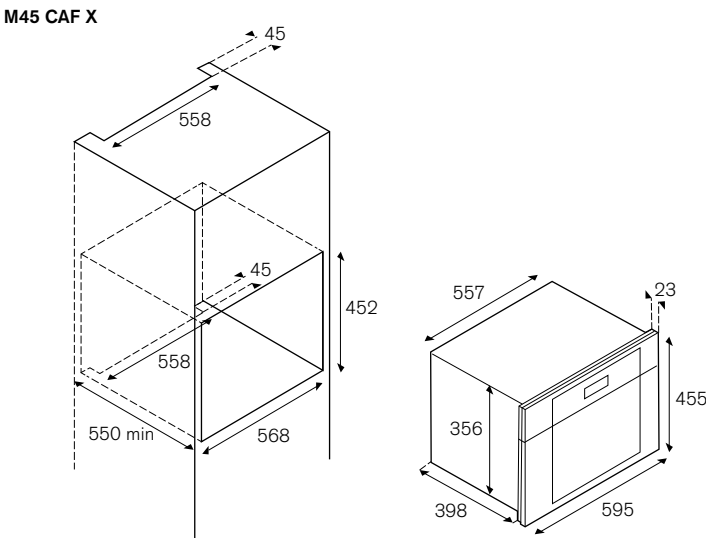
F45 CON XT
F45 CON MOW X
F45 PRO MOW X



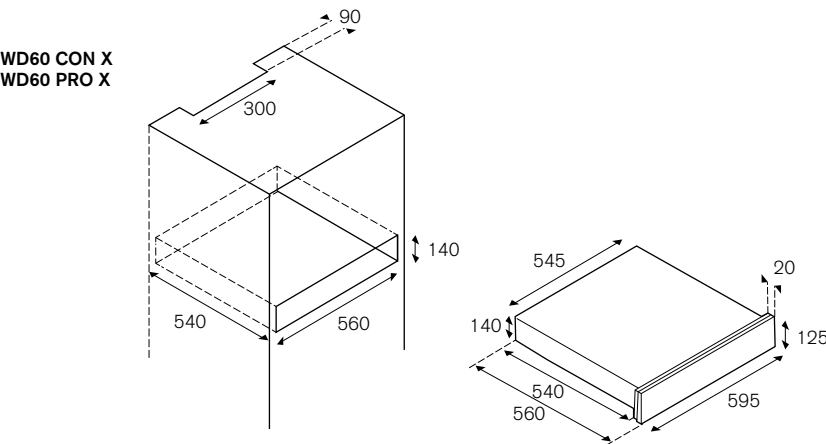
F45 PRO CST X
F45 CON CST X X



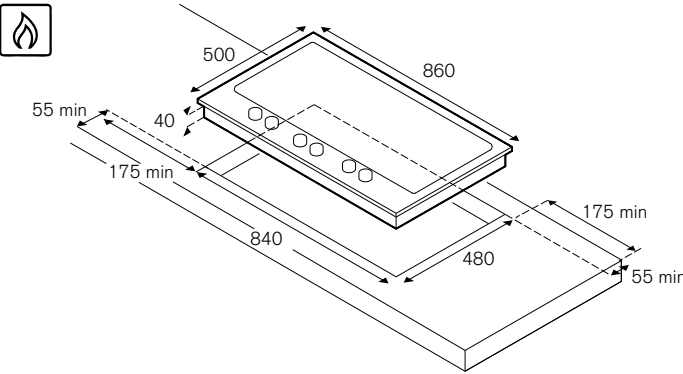
M45 CAF X



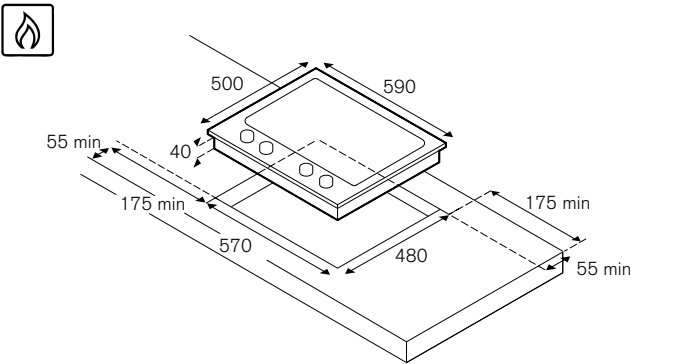
WD60 CON X
WD60 PRO X



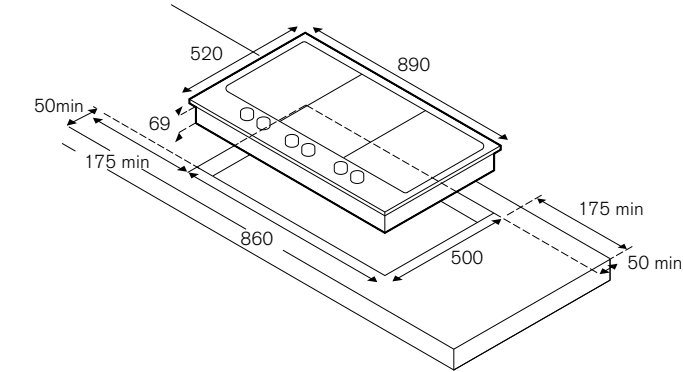
P910 1 PRO X



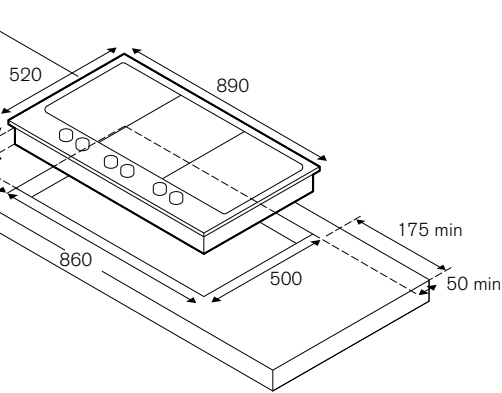
P680 1 PRO X



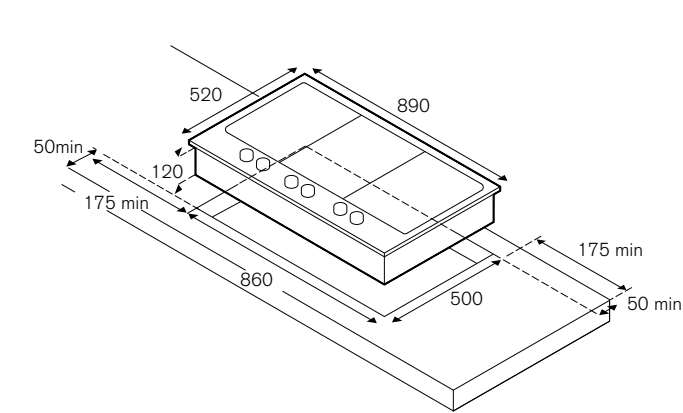
PM36 5 00 X
PM36 5 S0 X
PM36 3 0G X



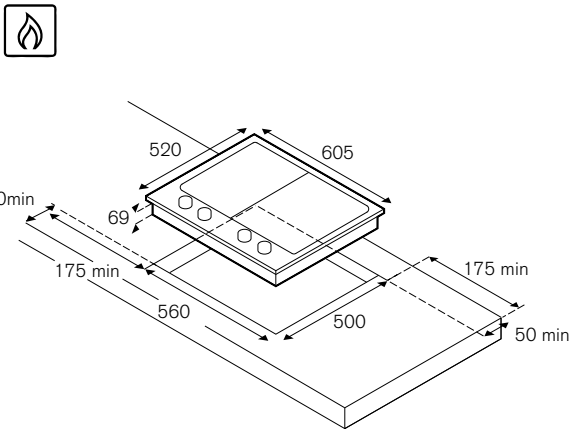
PM36 3 10 X
PM36 1 IG X



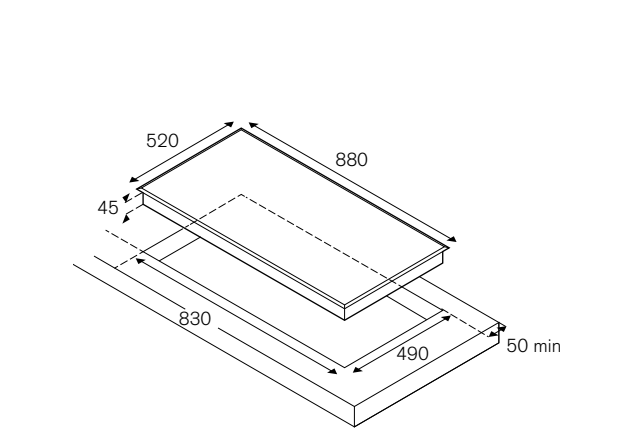
PM36 0 IG X



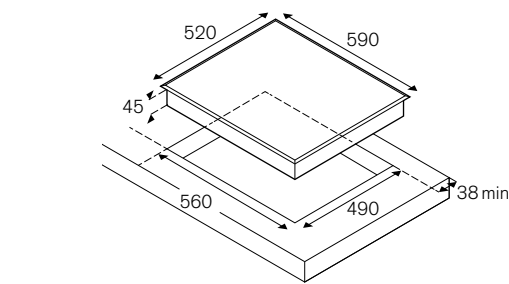
PM60 3 0 X



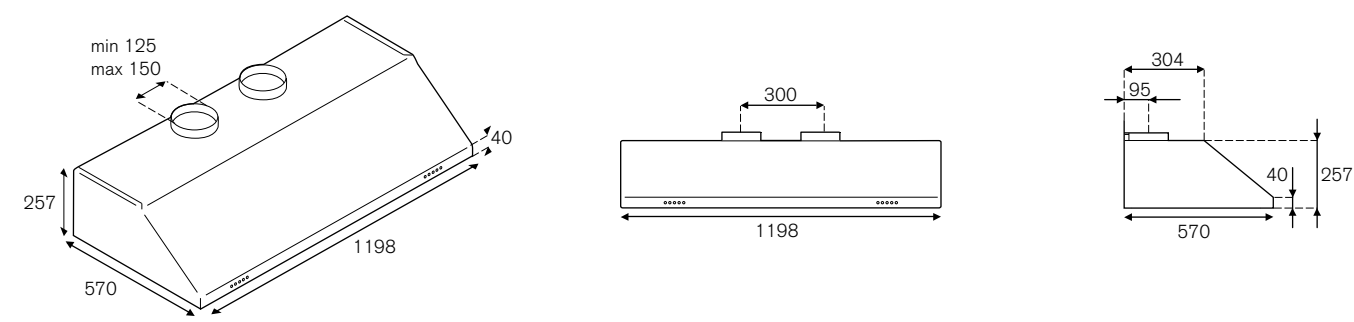
P90 5 I NE



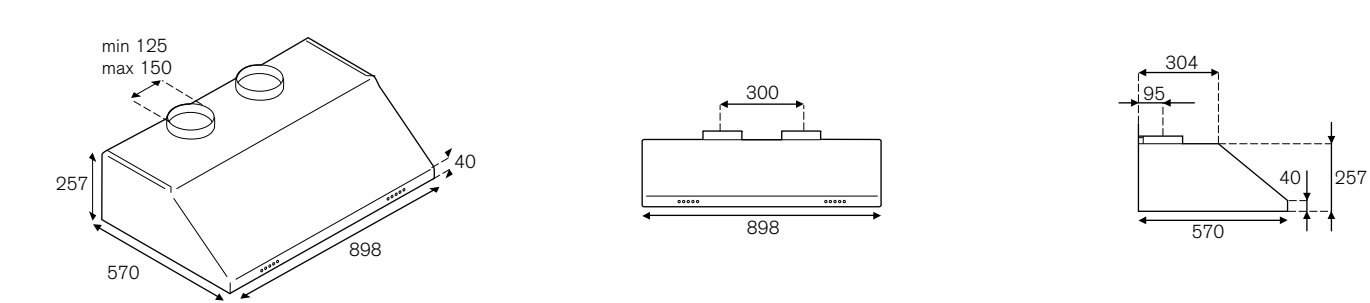
P60 4 I NE



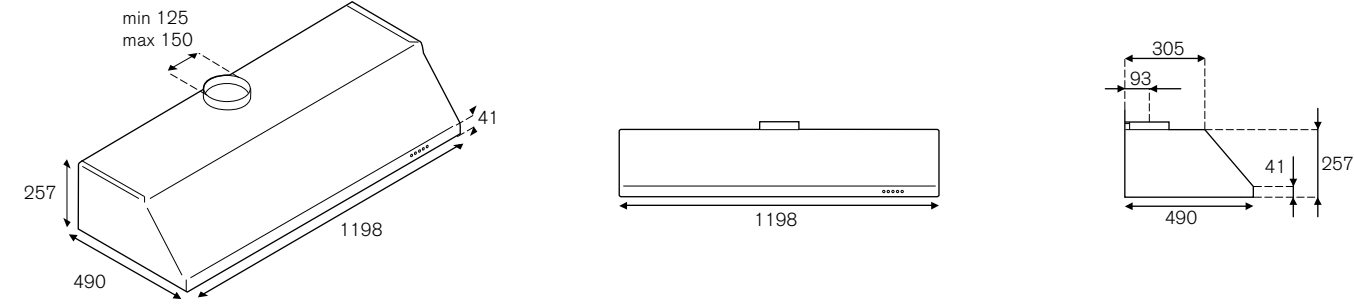
KU120 PRO 2 X A



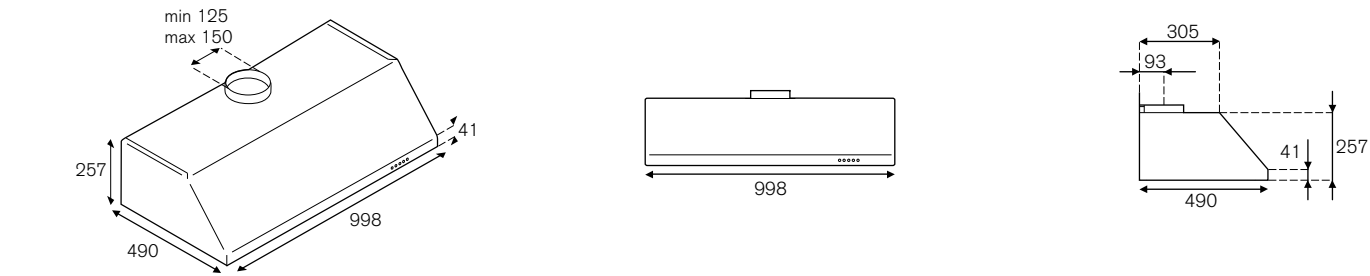
KU90 PRO 2 X A



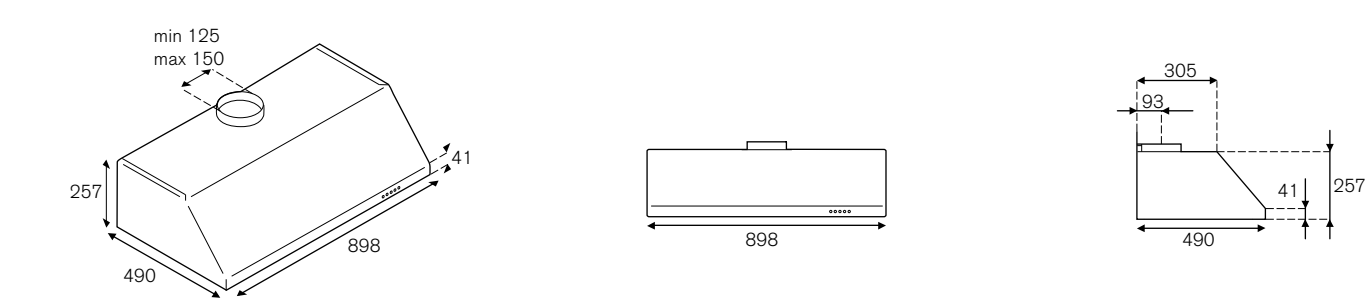
KU120 PRO 1 X A



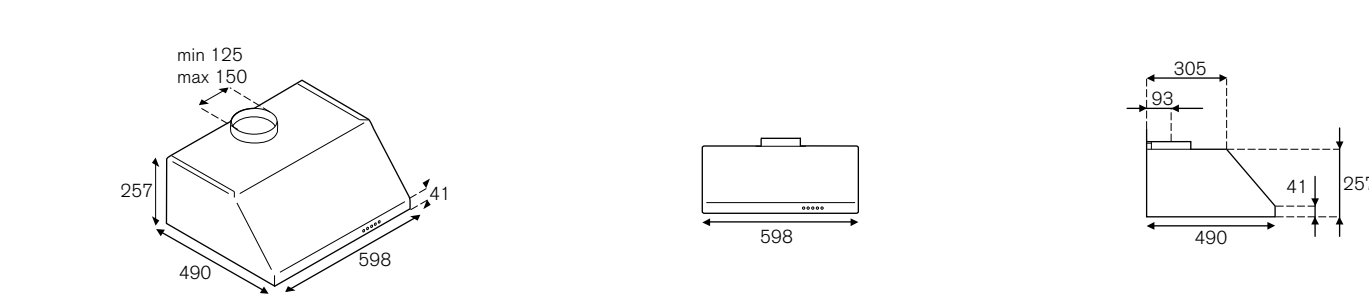
KU100 PRO 1 X A



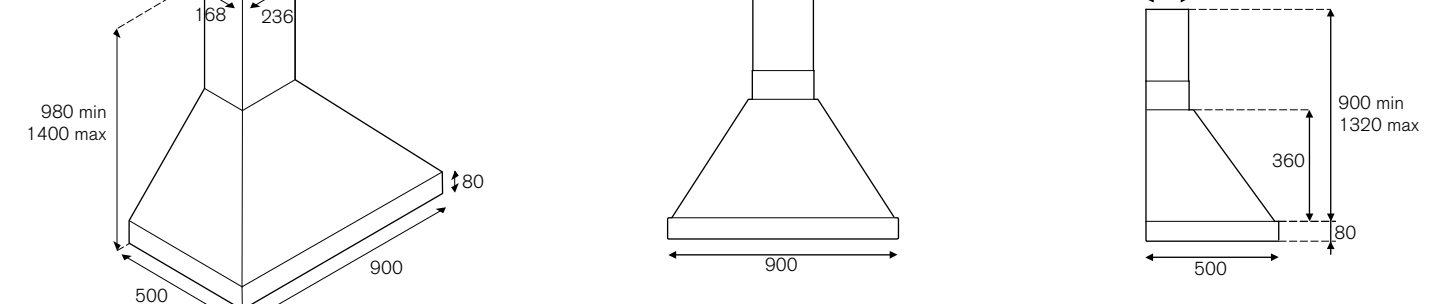
KU90 PRO 1 X A



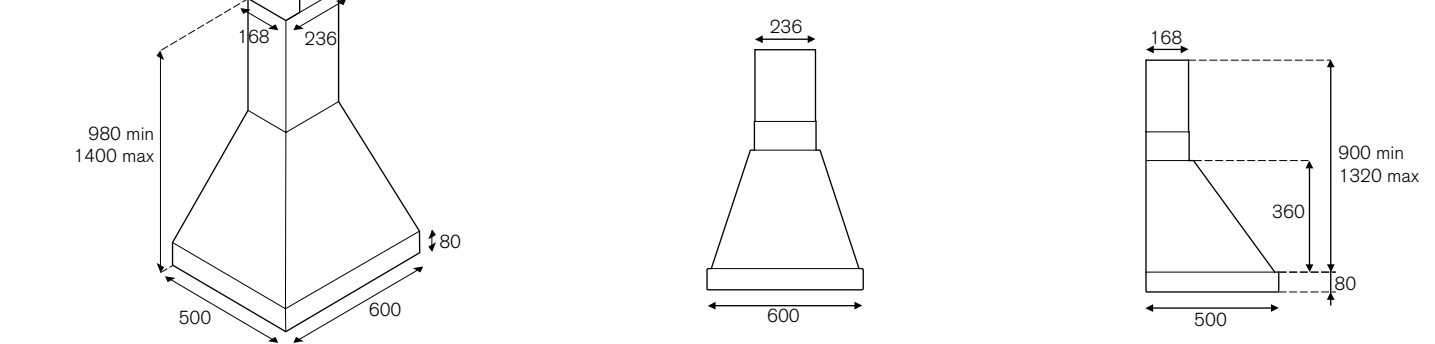
KU60 PRO 1 X A



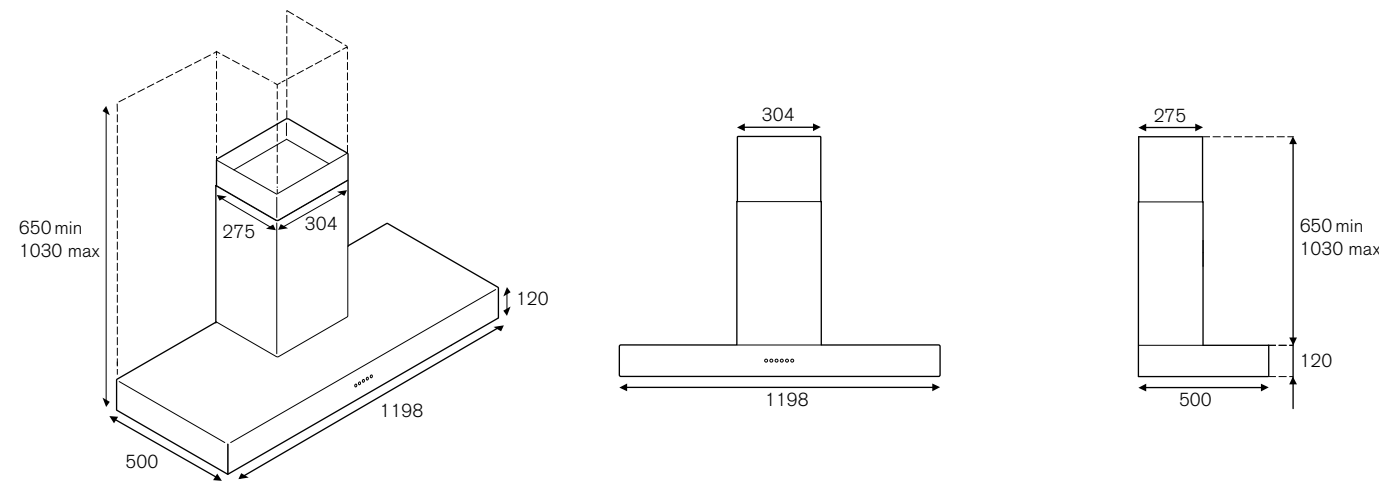
K90 AM H* A



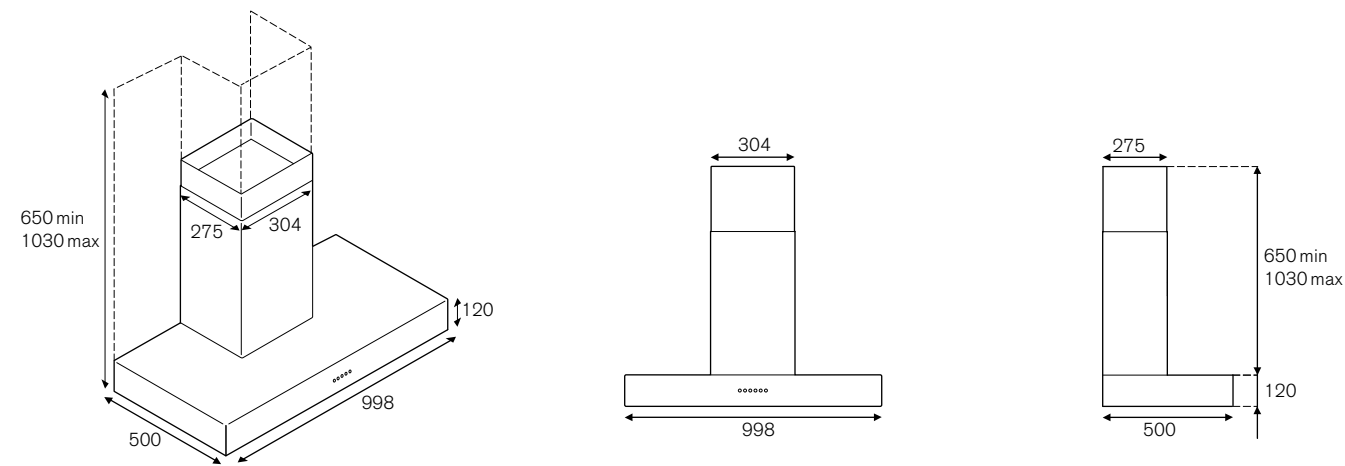
K60 AM HX A



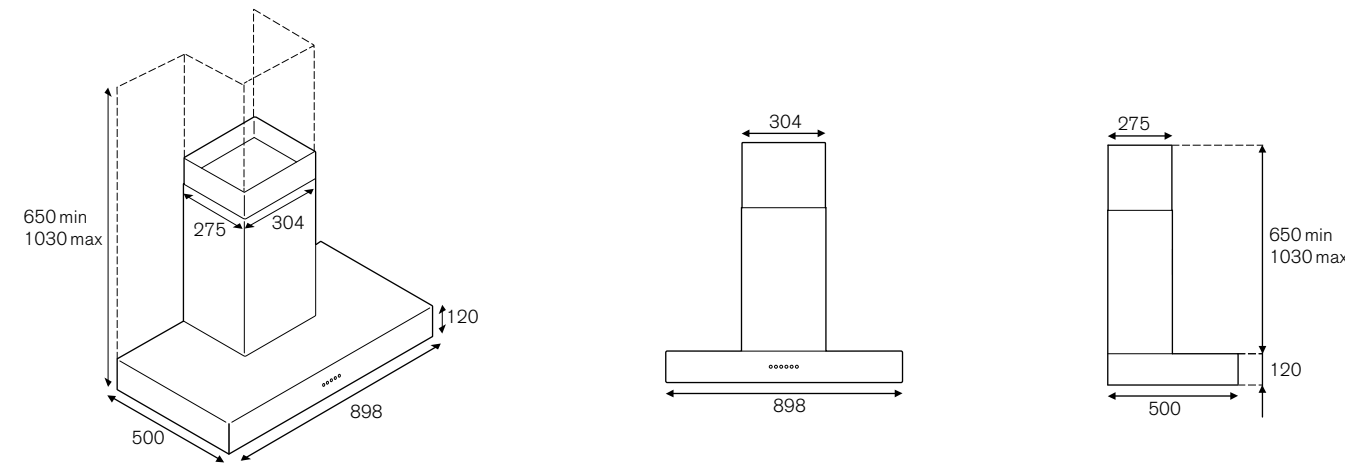
K120 CON X A



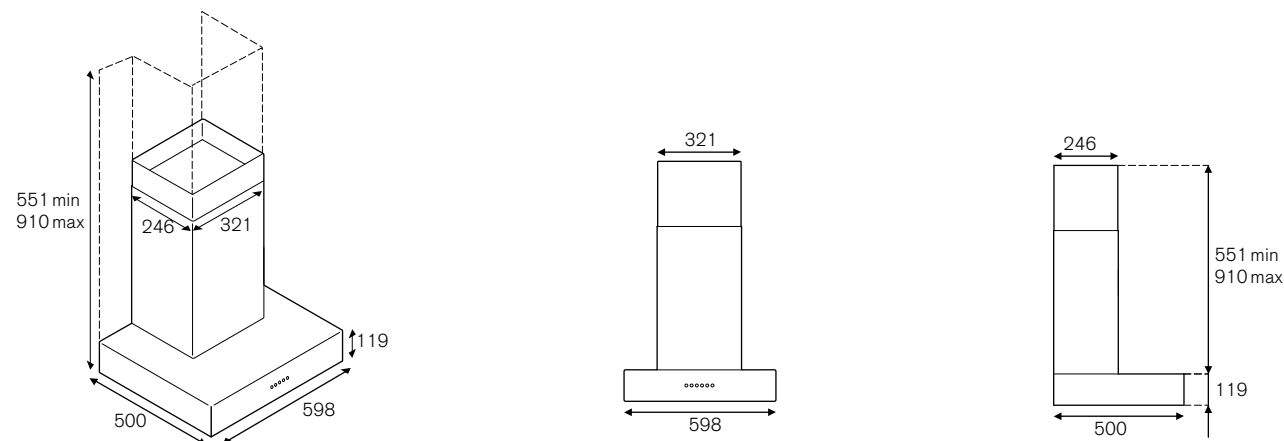
K100 CON X A



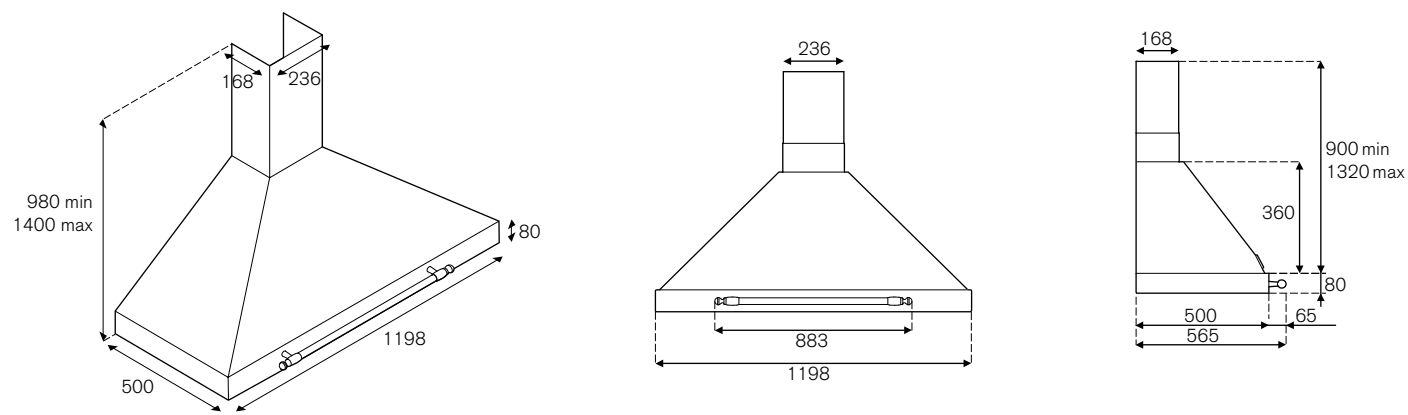
K90 CON X A



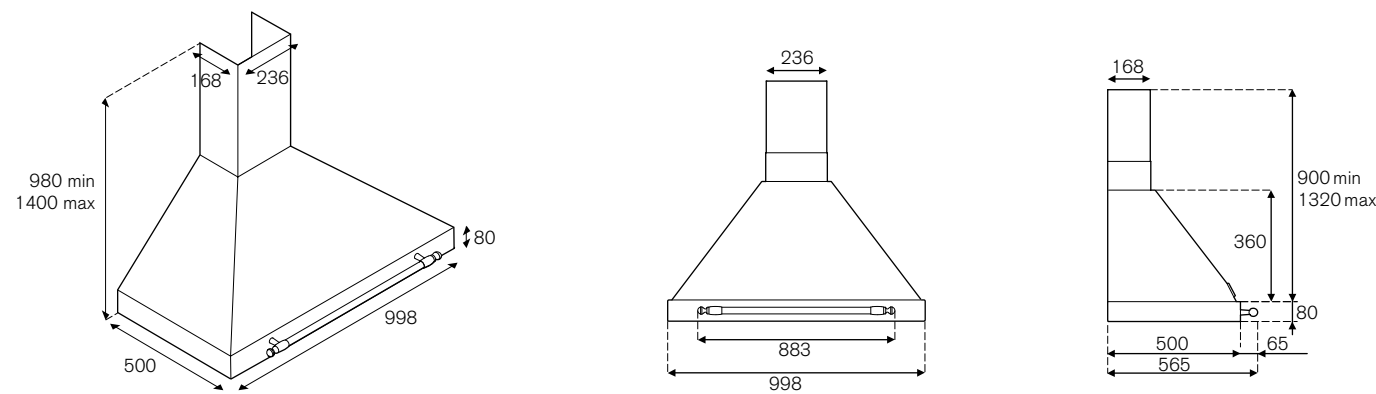
K60 CON X A



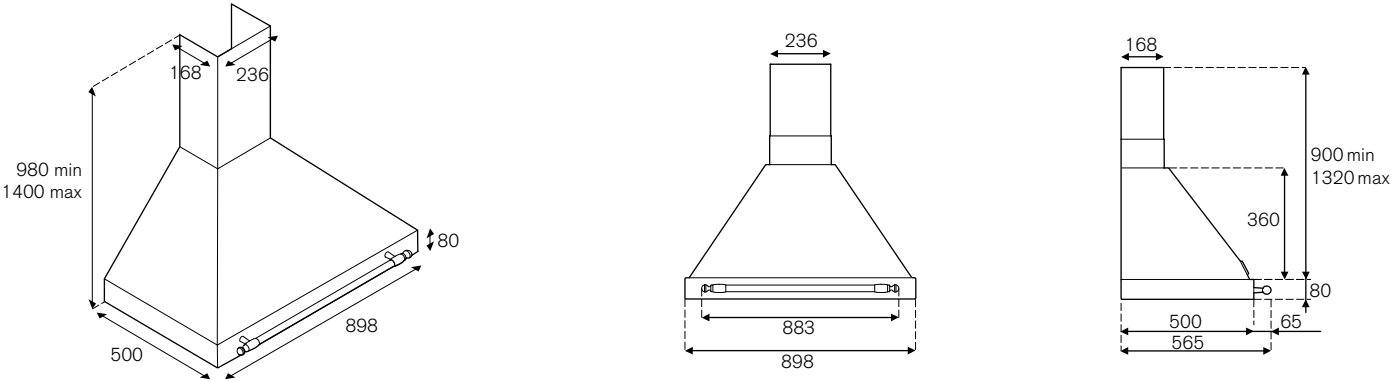
K120 HER * A



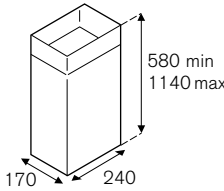
K100 HER * A



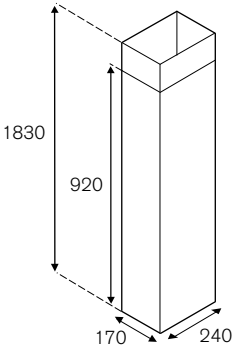
K90 HER * A



901281



901262



Warranty

All Bertazzoni appliances are guaranteed for two years. Please note that all warranties relate to domestic installations only and not commercial.

Where to buy your Bertazzoni appliance

Bertazzoni authorised retailers are selected carefully and undergo thorough product training to ensure they have the required expertise and knowledge to assist you in selecting your appliance. Please visit bertazzoni.se to find your nearest retailer.

Technical advice and after sales service

For service please contact
ukservice@bertazzoni.com
Phone 0330 0539185.

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.

Photography Phil Sayer, Peter Wood

©Bertazzoni SpA 2017

Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni SpA.



TO COOK BEAUTIFULLY
bertazzoni.com