
Bertazzoni Professional Series
Bertazzoni Master Series
Bertazzoni Heritage Series

USA & Canada



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The starting point

For more than 100 years Bertazzoni cooking appliances have helped people bring the best of home-cooked food to the family table. Bertazzoni is proud and well-equipped to do this because food and cooking are essential elements of Italian family life.

Bertazzoni cooking machines have been available for over a century now, building a reputation based on the quality of engineering and a passion for food. Whatever your cooking style, Bertazzoni products enable you to cook and serve food with precision, flair and flavor.



“The new Heritage Series was inspired by the original Bertazzoni wood-burning stoves.”

The new Heritage Series:

Inspiring future traditions

The new Heritage Series offers a powerful combination of the style of the original Bertazzoni machines with the very latest cooking technology. These appliances bring an authentic traditional inspiration to the contemporary kitchen.

To create the traditions of the future, Bertazzoni engineers have been through a rigorous process of examining every detail and every possibility of every product. And they have responded with solutions that set a new benchmark. In the new Heritage Series, you will instantly recognize the signature aesthetic principles of Bertazzoni appliances while noticing many refinements designed to make the cooking experience even better.

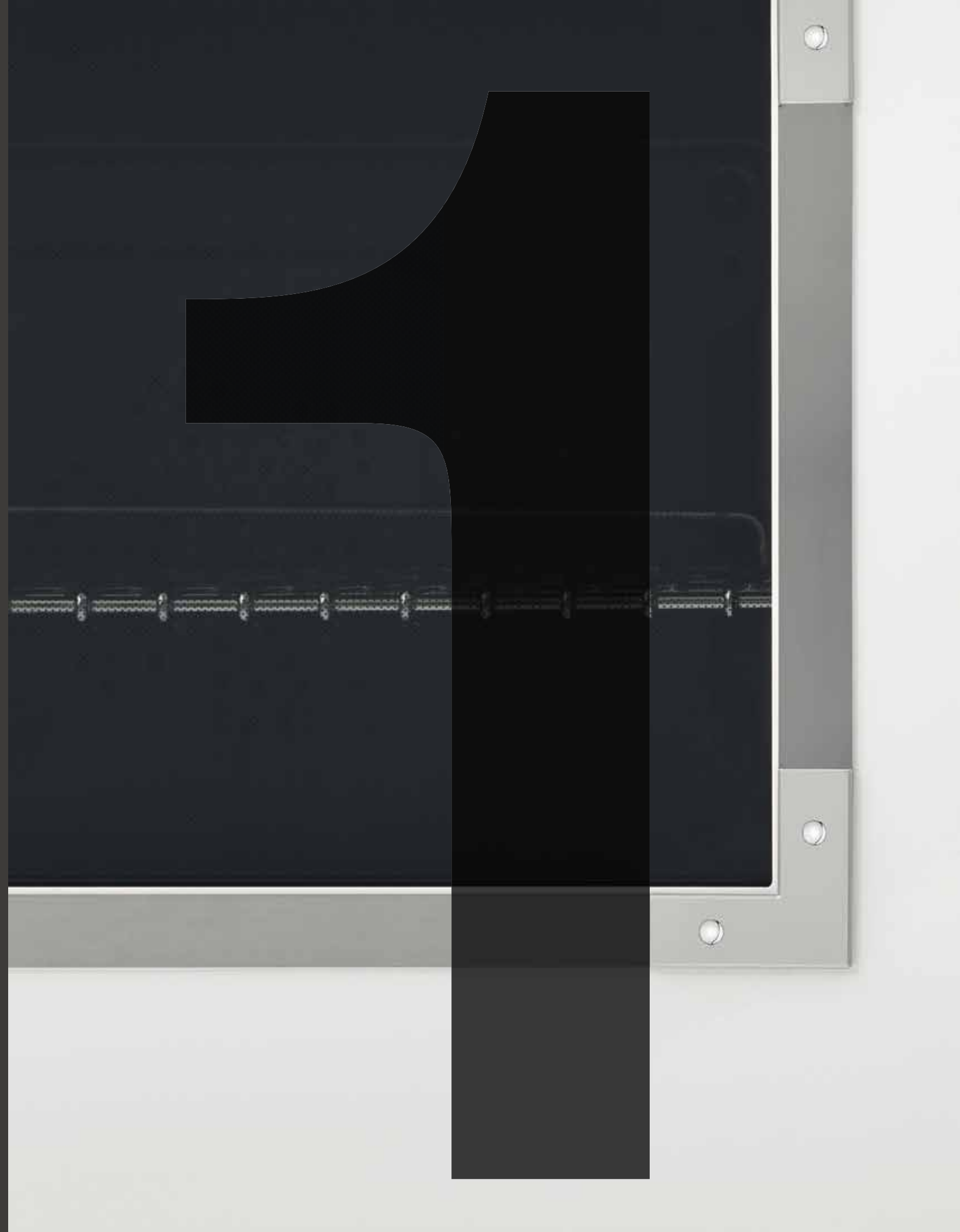
Bertazzoni has advanced its technology and engineering by rethinking every aspect from the point of view of the person using the appliance. By considering everything from the customers' perspective and the way they wish to use their kitchens, Bertazzoni drives innovation.

As a result, this catalogue introduces a new generation of products in the Professional, Master and new Heritage Series that complete the entire kitchen suite. All developed from the foundation of our deep tradition of craftsmanship and engineering knowhow. Bertazzoni offers best-in-class technology and highly compelling aesthetic features, designed to bring the benefits of even greater usability.

This thinking embraces the entire kitchen: cooking is at its heart and other appliances must fit around this central need. Here you will find fully equipped refrigerators, dishwashers and ventilation systems, available in matching styles, designed to create a true, high performing Bertazzoni kitchen. Because a beautiful kitchen should not only look good, it should also work supremely well.

Discover the unique style of new Heritage Series on page 132 and find out how the original Bertazzoni wood burning stoves from 100 years ago inspired the special finish of today.

The Bertazzoni way



Family roots

So how did it begin? The latest Bertazzoni products with their advanced technology are part of a continuous story that began, as many do, with a journey. Back in the 19th century Francesco Bertazzoni made precision weighing machines for the local cheese-makers in Emilia-Romagna, northern Italy. In Guastalla, observing the trains coming in from Germany and Austria, he noticed that the railcars were heated by a new type of wood-burning stove: a stove that cooked for the train crew as well as heating the carriage. This innovation appealed to the manufacturer – it spoke to his entrepreneurial instincts as well as to his love of food and family.

*“Always be true to yourself
and to your own values”*

Family. Food. Engineering. These came together in the mind of Francesco and they have passed through the six Bertazzoni generations that have followed. Today those words define the brand. Inspired by his discovery of the railway stove, Francesco and his son Antonio set about adapting it to their own purposes. So they began producing cooking stoves for local use around Guastalla where they had their workshop – soon their stoves were being sold throughout Italy. In 1909 the next generation, headed by Napoleone Bertazzoni, built a factory next to the railway station.

It was a reminder of the original idea, perfect for the transport system that could spread Bertazzoni stoves further afield. They branded their main stove La Germania in recognition of its inspiration on that railway journey and began to win awards for the quality of product design.

Napoleone introduced mass production techniques, learned from the region's growing car-making industry. After Napoleone died in the 1930s his widow Angela kept the factory operating at a high level.

Electricity and dual fuel ranges were added to gas, and the company's direction was now well-established, but of course there were many developments along the way.

La Germania was the original trademark for the Bertazzoni cooking range



Antonio Bertazzoni



PREMIATA FABBRICA DI CUCINE ECONOMICHE
La Germania
FRATELLI BERTAZZONI



MASSIMA ONORIFICENZA
 GRAN COPPA D'ONORE E
 MEDAGLIA D'ORO
 ESPOSIZIONI RIUNITE FIRENZE
 1909

GUASTALLA
 AGENZIA DI VENDITA - BOLOGNA - PIAZZA AL DROVA' DI N°4

MODELLI DI LUSO
 NICHELATI-SMALTATI A
 FORNO SMONTABILE
 LAMIERE ACCIAIO
 SIEMENS

TELEFONO N. 30 - TELEGRAMMI: FRATELLI BERTAZZONI

*Spett.le Cassa Commerciale di Commercio e Industria
 della Provincia di Reggio Emilia = Prot. N° 403*

*Si certifica
 che la Ditta F.lli Bertazzoni fu Antonio (società in
 nome collettivo) del Comune di Guastalla è iscritta
 in forza di denuncia presentata il 3 Aprile 1925 a'
 sensi dell'art. 64 della Legge 8 Maggio 1924 N° 450
 al N° 4014 del Registro delle Ditte e Società Commerciali
 e Industriali del Distretto Commerciale per l'esercizio
 della costruzione di cucine economiche a tipo comune
 e a tipo denominato (La Germania) con sede in Guastalla,
 Viale della Stazione. =*

*La firma della predetta Ditta è affidata ai Sigg.
 Ottore ed Attilio Bertazzoni, tanto congiuntamente,
 che separatamente,*

Reggio Emilia 8 Marzo 1926

*Il Commissario Governativo
 Pramollati.*

*Il Segretario
 M. Lari*

“La cucina piccola fa la casa grande.”

“A little kitchen makes a large home.”

In the 1950s Bertazzoni began manufacturing its first gas stoves, and the 1960s saw the first exports spurred by the appeal of the cookers' design and engineering. To gas was added electricity and dual-fuel cookers, and by the turn of this century these were sold in more than 60 countries worldwide. In 2005 Bertazzoni first began selling in the USA and Canada. With international alliances and a growing network of dealers, Bertazzoni has become a global brand still proud of its local, family roots in Italy. A brand with cooking ranges at its core but now providing the complete kitchen for customers in all parts of the world.



Bertazzoni was an early entrant into automated production through its modern factory

Precision engineering

With its roots in the manufacturing of appliances for the enjoyment of food, Bertazzoni knows where its heart and soul lies. The simple distillation has always been true: family, food, engineering. Brought together in the heart of the home, the kitchen.

For Italians – perhaps more than in any other culture – there is a natural fusion of design and engineering. Engineering makes sure you produce products that function perfectly – but an inherent affinity with design, engineering's close ally, means that Bertazzoni products also look stylish and elegant. Form and function become one.

Bertazzoni has always been a leader in production techniques, applying the most modern methods in its factories at each stage of the company's evolution. In Guastalla production has quadrupled at the high-tech factory since 1998. But nothing stands still. A bigger plant in Guastalla, using the very latest technology, will soon enable a further increase in capacity to meet the demand for products.

The engineering and craftsmanship that make it possible to create great kitchen appliances is also ingrained in this region. Around Guastalla, in the nearby world-famous cities like Turin, Bologna and Milan are global industrial companies. Companies that make iconic cars and motorbikes; and other world leading companies in food processing, agricultural machinery, automotive, hydraulic, construction and ceramic machinery.



Alfa Romeo, Ducati, Lamborghini, Ferrari. Romantic almost poetic names, yet representing powerful machines, engineered for excellence, honed and developed through the toughest competition in the world. Bertazzoni takes inspiration from them.

Marketing is essential to the whole effort, and the Bertazzoni brand is now recognized in more and more countries around the world. It grows because Bertazzoni stands for a clear and desirable promise. It gives customers the means to create beautiful cooking – by using appliances crafted with precise engineering and thoughtful design.

It's a philosophy and an approach that is always rooted in the family, as our customers are. It's based on knowing, deep down, that cooking brings families together and recognizing that quality products help achieve that aim. It's an Italian art that the world appreciates.



Balsamico di Modena
(balsamic vinegar)

At the heart of it all

Bertazzoni believes that a kitchen is at the heart of every home. But it is also true that food is at the heart of every kitchen. Located as the company is in the Po Valley in the north of Italy, in the region called Emilia-Romagna traditionally known as the bread basket since Roman times, Bertazzoni is steeped in the ingredients and recipes that have made Italian cooking famous worldwide.

In Emilia-Romagna region there are: Parmigiano Reggiano (Parmesan cheese), prosciutto di Parma (Parma ham), mortadella sausage, cured meats and salamis, balsamico di Modena (balsamic vinegar), Lambrusco, Sangiovese and Trebbiano wines, and many types of pasta that have local origins – tagliatelle, tortellini, ravioli just to name a few.

Parmigiano Reggiano
(Parmesan cheese)

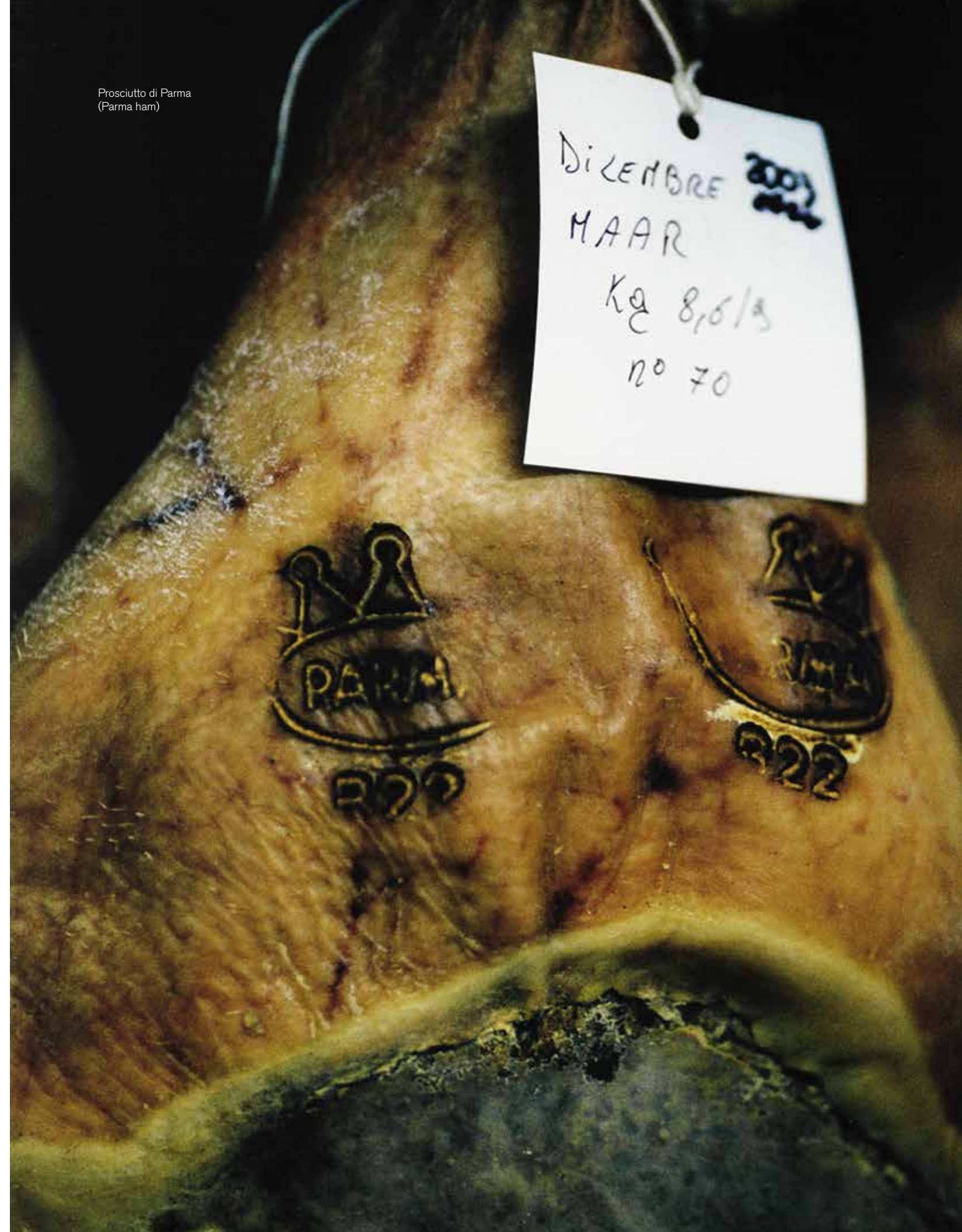
“Here all around us we have growing naturally all the ingredients of a great Italian meal. This is the food that makes us who we are.”

All these distinctive Italian foods are made possible by the region’s agricultural abundance. The Po Valley is a wide fertile plain with a rich soil that nurtures all the essential ingredients – grains and grasslands, fruit from the orchards, vegetables of all kinds.

So there is wheat to make pasta, corn to make polenta. Grazing land for pork, beef, veal; poultry and game. Butter and cheese. Rice for risottos. Porcini, nuts, truffles from the woods. Peaches, pears, cherries, quince and, of course, tomatoes full of flavor. All the ingredients for a perfect meal.



Prosciutto di Parma
(Parma ham)



The technology

Freestanding ranges

Maximizing the use of space has shaped much of this new design thinking. First, in terms of a wish to meet the needs of people with kitchens of varying sizes, either full-size or compact, with a greater choice of solutions. Second, to respond to the popular demand in the North American market for ovens of larger capacities. Here are ovens designed for large family dinners such as Thanksgiving; putting more pleasure into such joyful occasions and removing much stress. At the same time the commitment remains to making everyday cooking a pleasure, whatever the size of the meal or the kitchen or the skill level of the cook.

The New Generation freestanding ranges (models in 48", 36" and 30") introduce a multitude of innovative content and add color options in the Master Series. The most notable new features are:

- Extra-large oven design, with dual fan convection, provides optimal heat distribution and faster heat-up times
- Oven cavities increased by up to 40% in 30", 36" and 48" models, the largest cavity in its class
- Digital temperature gauge and food probe sensors in all self-cleaning models, to measure precise temperature and ensure even cooking on multiple levels inside the oven
- Timeless elegance in design and better contrast make it easier to read and use the gauges
- Seven different cooking levels with improved telescopic sliding shelves – larger capacity in depth, width and height
- Lateral multilevel illumination in ovens with halogen lamps that illuminate all shelf levels; full-size glass for easy viewing
- Full-width extra powerful infrared broiler, the Bertazzoni signature feature that guarantees great results for broiling and grilling
- 30" and 36" induction ranges, giving the most advanced and environment-friendly heating – five zones can be used simultaneously

- High-efficiency gas worktop design with 19,000 BTU power burner
- Reduced flame to cookware distance gives faster time to boil with best-in-class energy efficiency
- New Monobloc power burner, a fused component burner assembly, delivers higher heat faster and is easy to clean and reposition
- Super-easy to clean – no fingerprint stainless steel, full-width glass with concealed mounting technology and edge to edge inner door
- Counter-depth design aligns with surrounding countertops
- Soft close doors for easy use and safety

The overall aim has been an even better cooking experience: greater ease of use enabled by technological advances, increased capacity to cook more and to cook more efficiently, increased energy saving and the creation of a beautiful kitchen.



“Every generation has the role of improving things – to pass on the values and its own experience.”

New Generation products

Times change, people change. Technology responds to and drives change. It seems that each decade Bertazzoni reaches a point where it can leap forward again to establish a new platform with enhanced technology to meet changing needs.

The appliances shown and described in these pages are a New Generation. They are for the present but they also show the future direction towards ever higher technology performance driven by the need for even greater usability. An evolutionary approach has taken design to an even higher level, applied right across the kitchen.



Gas range/Dual fuel range



Induction range



48" Professional Series
dual fuel range, stainless
steel, 6 burners and
griddle

48" wallmount hood



Oven cavity

Benefit

- Largest cavity in class

Feature/technology

- 3D expanded new cavity

Dual convection

Benefit

- Optimal heat distribution in large cavity and all seven levels
- Faster heat-up time

Feature/technology

- 2 fan convection

Gas convection oven: temperature precision control system

Benefit

- Constant temperature
- Even heat distribution
- All gas convection
- Best-in-class for temperature accuracy

Feature/technology

- Precision temperature control through adjustable gas burner and flame
- Precision thermostat
- Airstream guidance

7 level cooking

Benefit

- Simultaneous multi level cooking

Feature/technology

- Greater depth, width, height as part of design
- Simultaneous 7 level cookie baking

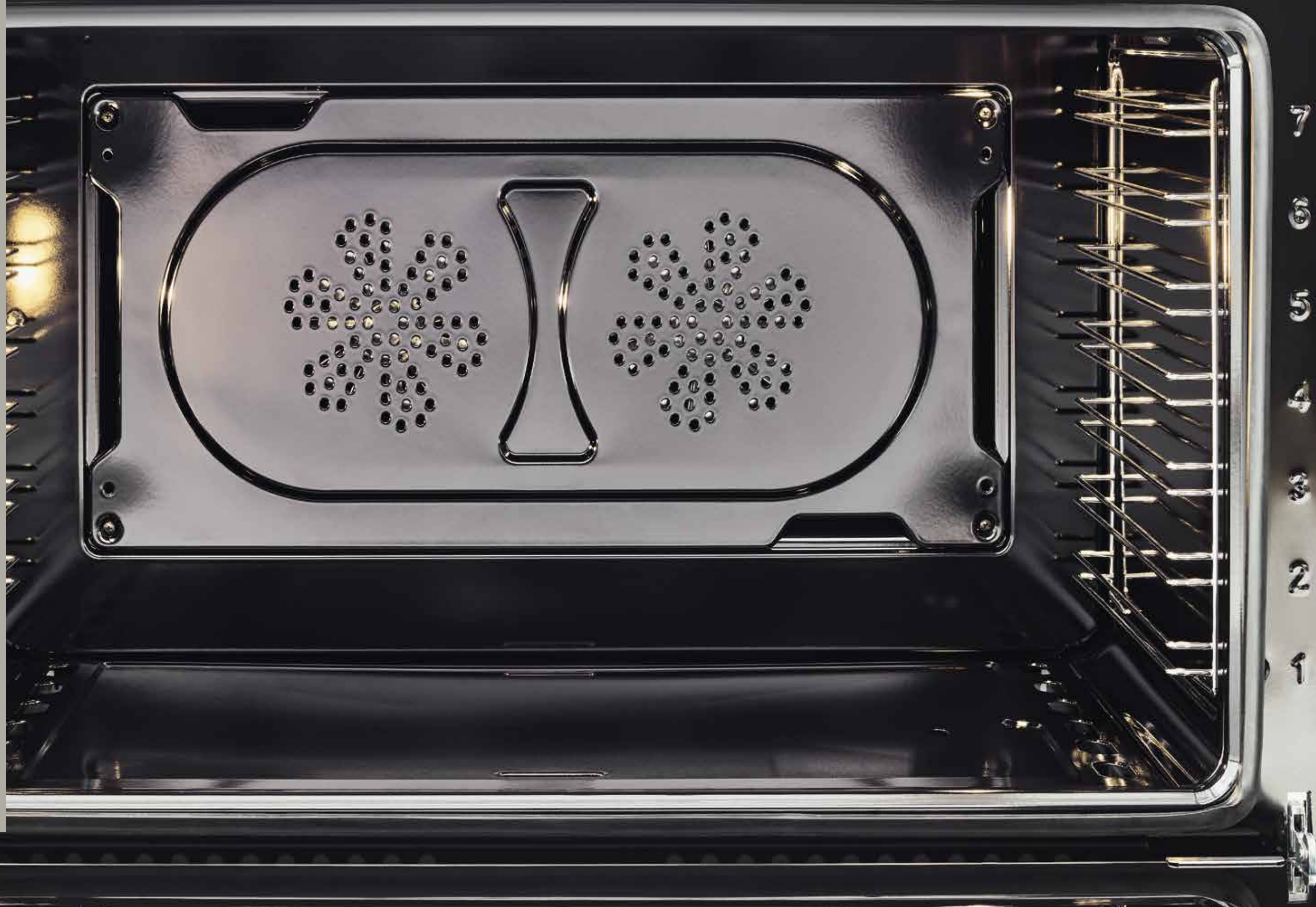
Electric oven

Benefit

- Precision temperature control
- Constant temperature
- Even heat distribution

Feature/technology

- 10 or 11 cooking modes
- Self-clean or manual clean
- Airstream guidance





Twin lateral lighting

Benefit

- Illumination of all shelf levels

Feature/technology

- Side mounted halogen lamps

Telescopic oven shelf glides

Benefit

- No need to reach into hot oven
- Added stability for oven rack

Feature/technology

- 2 arm ball bearing glides

Digital food probe cooking

Benefit

- Cooking by desired results

Feature/technology

- Digital thermostat and user interface



Digital temperature gauge

Benefit

- Integrated user interface and temperature control instrument
- More feedback during cooking session
- Timeless elegance and better contrast

Feature/technology

- Temperature display
- Cooking mode selector
- Food probe cooking



Bezel integrated controls

Benefit

- Visually concealed and easily accessible

Feature/technology

- Digital cooking mode controls

Temperature gauge

Benefit

- Indicator for temperature status
- Temperature adjustment reference
- Timeless elegance and better contrast

Feature/technology

- Temperature controlled white face



High power electric griddle

Benefit

- More user friendly operation, particularly for pancakes, grilled cheese, hamburgers and bacon

Feature/technology

- Stainless steel
- Rapid heating elements





Panorama window

Benefit

- Better visibility of all seven cooking levels

Feature/technology

- Wider & larger window

Edge to edge inner door

Benefit

- Easy to clean
- More space for deeper cookie sheets

Feature/technology

- Full width glass with concealed mounting technology



Soft motion door

Benefit

- Ergonomic support for opening/closing the door

Feature/technology

- Balanced door motion hinge

Soft close door

Benefit

- Luxury comfort and highly tactile experience

Feature/technology

- Soft close hinge works automatically and smoothly

High efficiency maintop

Benefit

- Allows for use of larger cookware
- Larger distance between burners

Feature/technology

- Efficiency system
- Reduced flame-to-cookware distance



Power burner 19,000 BTU

Benefit

- More cooking flexibility

Feature/technology

- 19,000 BTU burners
- Twin power burners on all 6 burner configuration ranges



Continuous contour grates

Benefit

- Larger cooking surface
- Better fit on maintop
- More stability for cookware

Feature/technology

- New design commercial grade cast iron grates
- Larger silicon buffers

Low profile back guard

Benefit

- More flush installation

Feature/technology

- Elegant design solution especially in island configuration





Twin power burners

Benefit

- Commercial range performance
- More cooking flexibility

Feature/technology

- 2 x 19,000 BTU brass burners
- Twin power burners on all 6 burner configuration ranges

Monobloc burners

Benefit

- Easy to clean

Feature/technology

- Fused component burner assembly

Single piece worktop

Benefit

- No sharp angles or dirt traps
- Cleaning is fast and easy

Feature/technology

- One-piece worktop molding



No fingerprint stainless steel on control panel and oven door

Benefit

- Cleaner look in contact areas

Feature/technology

- Special stainless coating



Larger induction zones

Benefit

- Bigger cooking area

Feature/technology

- Larger inductors and added bridge element

50 Amp compatible

Benefit

- Use of all 5 heating elements simultaneously while using the oven for baking/roasting

Feature/technology

- Smart power routing software

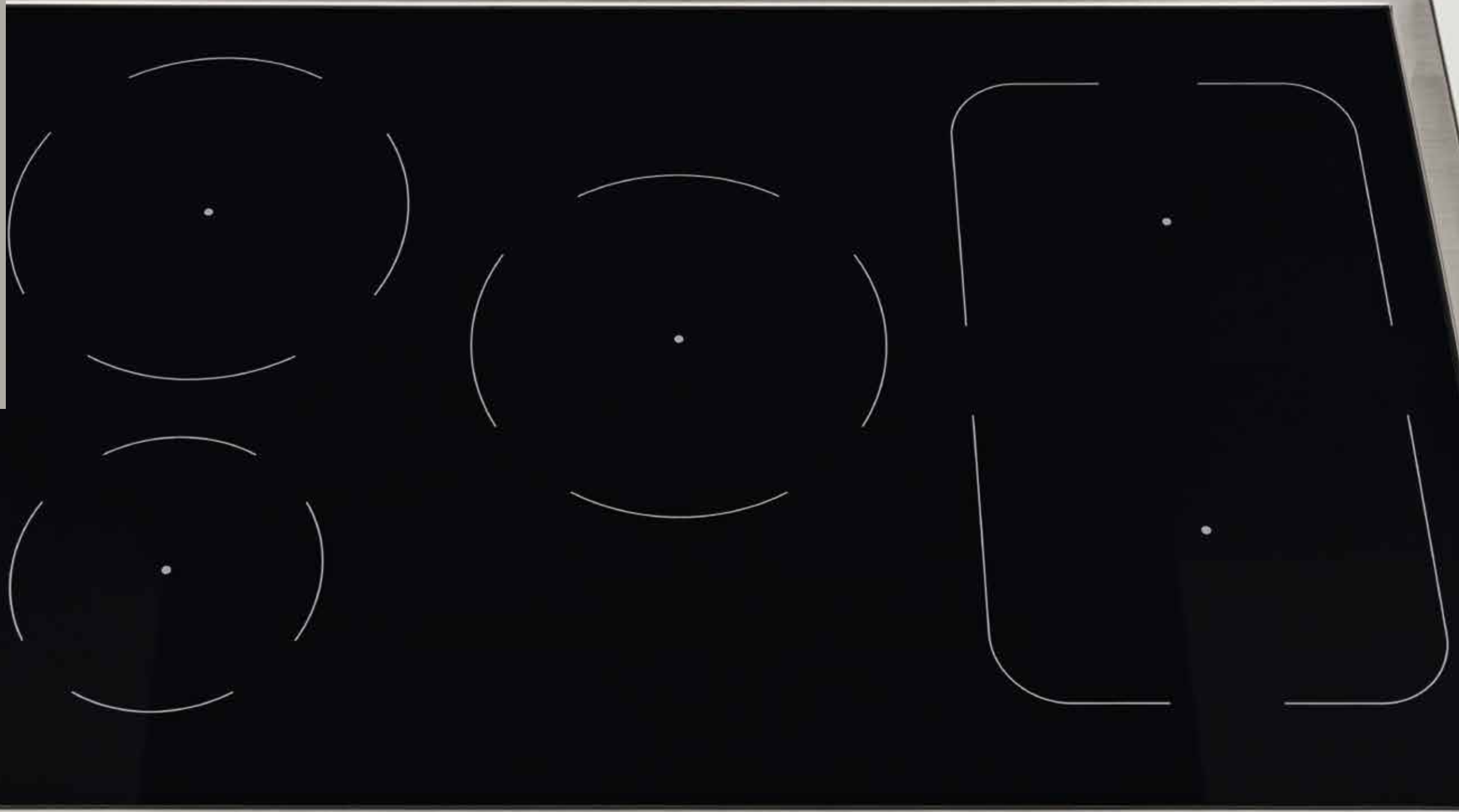
Power bridge zone

Benefit

- Auto adjust to large cookware

Feature/technology

- Extra large cooking zone



OVEN



Built-in ovens

Bertazzoni ovens can also be installed flush with kitchen cabinets. The built-in ovens share most of the technological features of the freestanding ranges, and are design coordinated for a perfectly aligned installation in the kitchen cabinet ambiance. The synchronicity of all vertical and horizontal lines, handles and control knobs is guaranteed in any combination of models. Key features are:

- Extra large oven design, with dual diagonal convection on all 30" full size ovens, provides optimal heat distribution and faster heat-up times
- Standard digital user interface and food probe cooking technology on selected models
- Food probe cooking with digital thermostats allows you to cook by desired results on multiple levels in the oven cavity
- Multiple cooking levels with telescopic sliding shelves – simplifies usage in large capacity ovens
- Side illumination in ovens – halogen lamps illuminate all shelf levels; easy viewing through full-size glass
- Soft motion door makes door opening ergonomically efficient and easy
- Family-sized microwave oven, 2 ft³, 10 power levels with full pre-set modes for defrost to cook
- Steam convection oven with fan and ring heating element for baking, roasting and broiling – moisture-rich meals with high levels of nutrients and food texture, time-saving preparation
- Speed oven, convection and broil function – cuts cooking times up to 50%
- Warming drawer with full extension glides, consistent temperature throughout large drawer space
- True flush installation into kitchen cabinet front with chassis solid frame support structure
- Synchronicity product architecture for perfect symmetry with other Bertazzoni built-in ovens
- Uncompromized vertical alignment of all handles, controls and windows



30" wall oven single cavity
 30" combi steam oven
 30" combi speed oven
 30" warming drawer

**Convection system:
dual diagonal convection**

Benefit

- Optimal heat distribution
 - Avoids any hot spots or heat shadows throughout the entire cavity space
 - Ideal for all any cooking mode and multi level meal preparation as well as baking
-

Feature/technology

- 2 diagonally positioned convection fans and ring heating elements
-

7 level cooking

Benefit

- Large capacity cooking
-

Feature/technology

- Greater depth, width, height as part of design
 - Simultaneous cookie baking on 7 levels
-

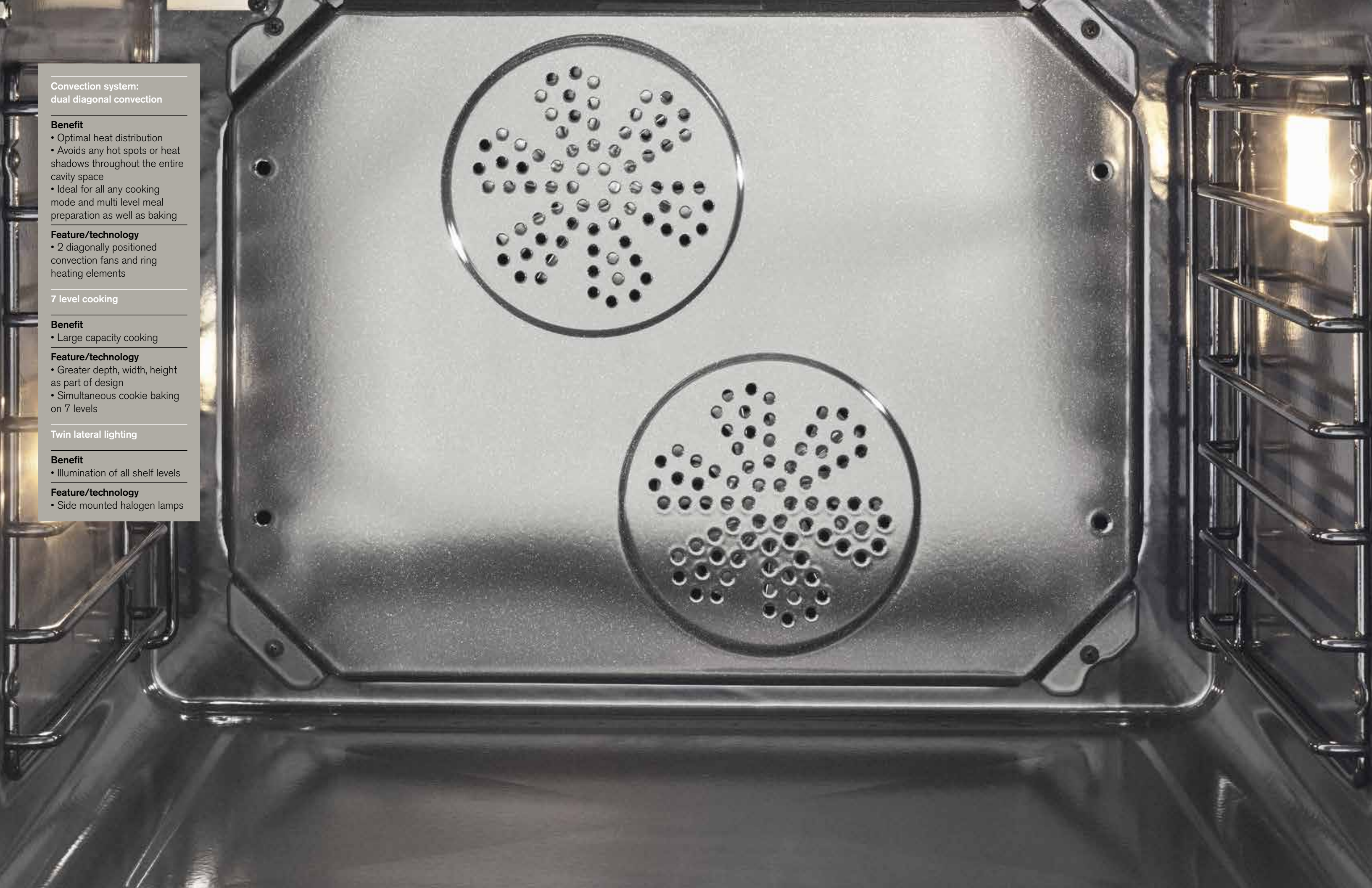
Twin lateral lighting

Benefit

- Illumination of all shelf levels
-

Feature/technology

- Side mounted halogen lamps
-



Speed convection oven

Benefit

- Two times faster than standard oven

Feature/technology

- Combination of European convection and microwave up to 1000W
- Full size broiler and toaster function

Microwave oven

Benefit

- Versatile and easy-to-use

Feature/technology

- 2 ft³, family sized capacity
- 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook
- Child safety lock



Steam convection oven

Benefit

- Maintains highest level of nutrients and food texture for vegetables

Feature/technology

- Combination of European convection or broil mode with steam assist function
- Pure steam cooking mode
- Largest-in-category cavity size
- Full size broiler and toaster function

Guided cooking: Bertazzoni Assistant

Benefit

- Cooking by programmed results
- The assistant manages a precise sequence of cooking functions, temperature and time

Feature/technology

- Digital sensor controlled cooking process, placed throughout the cavity
- Food probe for cooking accuracy



High performance cooktops and rangetops

Bertazzoni worktops (available in 48", 36", 30" and 24" versions) are designed for maximum flexibility. There are highly efficient options for gas, dual-fuel and induction cooktops. The new configurations, particularly of dual fuel worktops, offer flexibility and a significant increase of 10% in the cooking area. Whether gas, dual fuel or induction these cooktops are advanced and feature environment-friendly technology. Significant improvements include:

- High efficiency gas worktop design with 18,000 BTU power burner. The reduced flame to cookware distance gives faster time to boil with best-in-class energy efficiency. More cooking flexibility
- Continuous grates in commercial grade cast iron, with large silicon buffers, enables increased cooking surface and more stability for cookware
- Gas, griddle and induction combinations offer great flexibility. Ergonomic thinking opens up new possibilities and ease of use
- Gas cooktop design is precisely calibrated to deliver exceptional heat-up times
- One-touch, child safety ignition system lets you light and adjust burners with one hand
- Bertazzoni's one-piece worktop molding is the best available. With sealed burners, no sharp angles or dirt traps, cleaning is fast and easy. Pots are easily moved across the grates
- Induction zones have electronic touch controls. Each induction zone has variable low-to-high power, and a pan detection system
- Wear-resistant ceramic glass tops and touch controls make for exceptionally easy cleaning



Brass dual burner
18,000 BTU

Gas cooktops & rangetops

Performance

Benefit

- High efficiency burners significantly reduce cooking time
- Utmost in cooking temperature control due to accurate flame setting

Feature/technology

- Reduction of distance between flame and cookware accelerate time-to-boil time by up to 40%

Simmer burner

Benefit

- Delicate simmer burner setting for sauces and chocolates

Feature/technology

- 600 BTU burner goes as low as 400 with included simmer ring

Professional grade

Benefit

- Easy removability for simple cleaning
- Superior manoeuvrability of cookware throughout the cooking surface

Feature/technology

- Cast iron grates with continuous surface layout

Thermocouple safety technology

Benefit

- Best in class safety system and child for residential use

Feature/technology

- Thermocouple prevents gas escaping without a flame

Low profile drop-in cooktop installation

Benefit

- Easy to install and timeless elegance in its design

Feature/technology

- Drop-in gas cooktops fits in most countertop cutouts
- Can be installed over under-counter ovens

Harmonized kitchen suite design

Benefit

- Available in Master and Professional Series

Feature/technology

- Styling synchronized for perfect design harmony in combination with Bertazzoni built-in oven suites



Induction cooktops

High speed 4 and 5 induction cooking zone configurations

Benefit

- 60% faster time to boil than regular electric ceramic glass cooktops
- Immediate heat up and cool down
- Auto adjustment of heated area to the size of the cookware

Feature/technology

- Digital control board
- Smart power energy routing for power boost functions
- Available in 30" and 36"

Touch through glass embedded cooking zone controls

Benefit

- Immediate feedback and result for heat increase and heat reduction selection

Feature/technology

- Intuitive LED display user interface
- Child safety lock

Auto cookware detection sensors

Benefit

- Digital visual subsurface sensor technology for each heating zone

Low profile chassis

Benefit

- Compact competent assembly (excluding segmented cooktop models)

Feature/technology

- Option to install over under-counter built-in oven



Segmented cooktops

Power burners

Benefit

- High efficiency burners significantly reduce cooking time

Feature/technology

- 18,000 BTU
- Reduction of distance between flame and cookware accelerate time-to-boil time by up to 40%

Simmer burner

Benefit

- Delicate simmer burner setting for sauces and chocolates

Feature/technology

- Dedicated simmer burner and exclusive simmer setting for master burner enhance through included simmer ring

High speed induction and electric stainless steel griddle cooking

Benefit

- All available fuel and heating types in the modern kitchen to cater to homeowner lifestyle and cooking preferences

Feature/technology

- Single fuel and dual fuel choices

One cutout in the countertop

Benefit

- Comprehensive design solution for any cooking application

Feature/technology

- One single appliance chassis for all cooking technologies

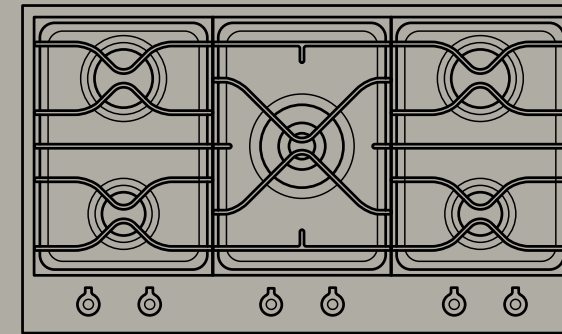
Available in 36" and 24"

Benefit

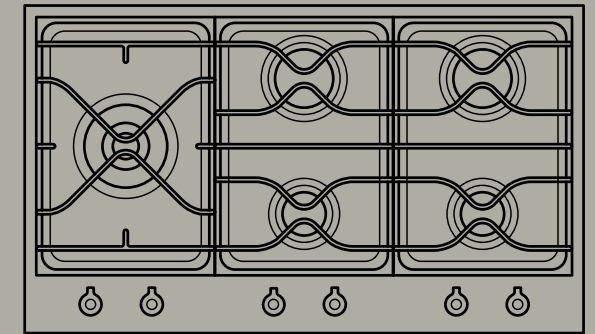
- 36" cooktops provide multiple cooking options
- 24" cooktops are elegant solutions for smaller kitchens or extensions to the cooktop surface when combined with 36" model

Feature/technology

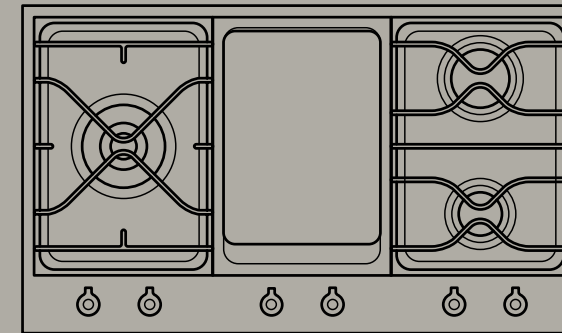
- 36" models with fuel type combinations by 3 x 12" fused segments
- 24" cooktop available in 4 and 3 burner configuration with wokburner in compact form factor



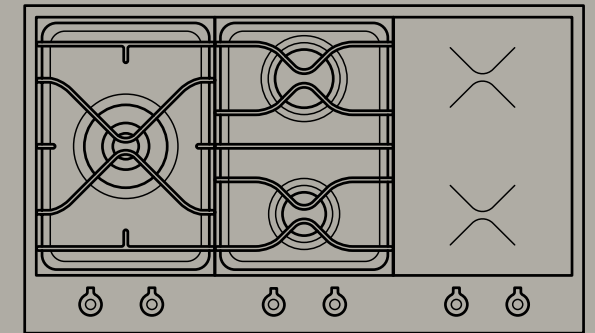
3 segment gas



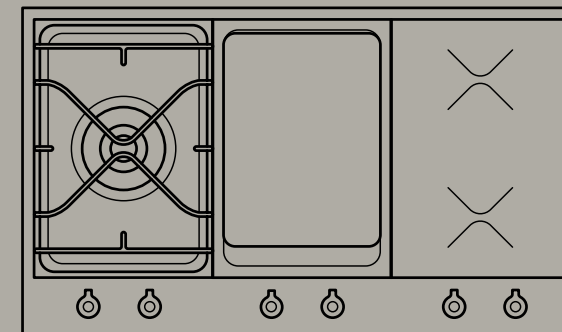
3 segment gas, alternative layout



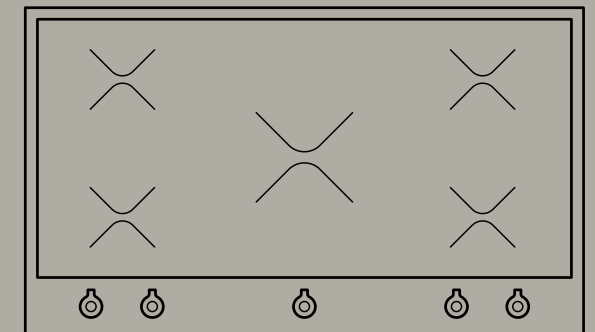
2 segment gas, 1 segment griddle



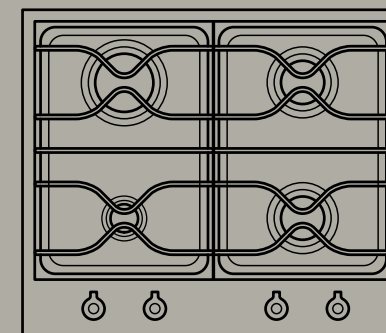
2 segment gas, 1 segment induction



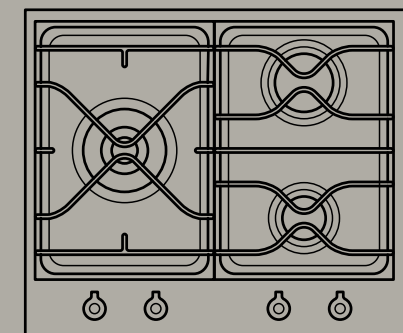
1 segment gas, 1 segment griddle, 1 segment induction



3 segment induction



2 segment gas



2 segment gas, alternative layout



Refrigerators

Refrigerators are core building blocks in every kitchen. Bertazzoni offers a large variety of sizes and installation applications, which are however all harmonized by design to fit the entire kitchen appliance suite.

Bertazzoni refrigerators are available in bottom mount or French door configurations. The choices encompass built-in, counter depth and freestanding models with widths ranging from 24" and 31" to 30" and 36". The flush mount built-in platform has high tech features such as LED surround lighting, two compressors and a flexible zone fridge/freezer usage option. All models can be installed with stainless steel doors or custom kitchen cabinet panels. The French door refrigerator is available with handles for Professional, Master and Heritage Series. The 24" and 31" bottom mount models are ideal to make the most efficient use of kitchen space. Important features of Bertazzoni refrigerators are:

- Freestanding counter depth and built-in options
- Complete flush install for built-in fridges with 'lift & swing' hinge – minimal vertical gaps between adjacent cabinet panels
- Full extension crispers without interfering with other cabinets, giving full flexibility in kitchen planning and convenience in use
- Optional stainless steel or custom kitchen cabinet toe kick cover for all built-in models
- Left and right swing door models, perfect design solution for frameless side by side installation, maintaining undisrupted horizontal and vertical lines
- Freestanding fridges have same flexibility for easy positioning, making them ideal for compact spaces
- LED touch controls with pre-programmed options – intuitive and easy to access
- Interiors offer perfect visibility – LED surround lighting, precise touch controls
- Precision temperature controls for fresh food (32-35F) improves food storage by 50% for all built-in models
- Automatic ice-maker – clean ice and safety sensors in all 36" and 30" models
- Ease of cleaning due to flat surfaces and materials used

- Dual compressor/evaporator gives optimal temperature control including shock freezing (for built-in models only)
- Lateral airflow ensures cold air does not escape when door opens – consistent temperature even when frequently opened (for built-in models only)



36" built-in panel installed refrigerator, right swing door



Built-in

30" and 36" panel installed and panel ready

Dual compressor and dual evaporator

Benefit

- Optimal temperature control
- Superior humidity control in crisper
- Ideal freezer temperature quality
- Shock freezing possible

Feature/technology

- Dedicated variable speed compressor for fridge and freezer compartment

Flex zone option

Benefit

- Conversion option of bottom freezer into a fully functional refrigerator compartment
- Expands usable refrigeration space by 40%

Feature/technology

- Variable speed compressor enables bottom compartment conversion for fresh food drawer options

Lateral air stream flow

Benefit

- Category leading front-to-back fridge and freezer depth space
- Cold air does not escape when the door is opened due to lateral air flow
- Maintains precision temperature inside even when opened very frequently

Feature/technology

- Side mounted evaporator and air guidance system

Easy cleaning

Benefit

- No food or liquid stains
- Facilitates sanitation of surfaces in contact with food

Feature/technology

- Flat surfaces made out of glass, stainless steel and aluminum

LED surround light illumination

Benefit

- Perfect visibility
- Light is never blocked
- Cold light to lower energy consumption

Feature/technology

- Recessed LED lights

Extended fresh mode +32° to 35°F

Benefit

- Extends the storage of fresh and gourmet food by up to 50%
- Maintain nutrients at a substantially elevated level especially for organic food

Feature/technology

- Dedicated temperature control for fresh food crisper



30" built-in panel installed refrigerators, right and left swing door
36" Master Series range, 5 induction zones

Digital touch controls

Benefit

- Precision temperature control
- Maximized adjustment options to specific user habits

Feature/technology

- LED display and digital sensors

Complete flush install for frameless cabinets

Benefit

- Minimal vertical gap (1/8") between adjacent cabinet front panels

Feature/technology

- Double pivot 'lift & swing' hinge

Flush side-by-side installation option

Benefit

- Perfect design and installation solution for frameless side by side installation, maintaining all horizontal and vertical lines in the kitchen
- Cabinet front undisrupted

Feature/technology

- Left and right swing door models
- Designer vertical installation kit

Gas emission free

Benefit

- No off-gassing odor when unit is new

Feature/technology

- Aluminum and stainless steel interior space materials

Concealed air venting

Benefit

- No visible venting louvres in the cabinet front panel above the refrigerator
- No disruptive lines

Feature/technology

- Optional stainless steel or custom kitchen cabinet toe kick cover

Multi Temp Zone crispers and drawers

Benefit

- Cold temperature bubble extends the food freshness period substantially

Feature/technology

- Dedicated temperature controls and food contact surfaces designed for optimized food preservation

Full extension crispers at 90° door opening angle

Benefit

- Refrigeration placement flexibility in the kitchen
- No interference with adjacent cabinets

Feature/technology

- Refrigerator door chassis

Automatic ice maker with integrated water filtration

Benefit

- Clean ice
- Safety feature sensors
- No bacteria build-up in water filter

Feature/technology

- Variable ice cube size option
- 'No bin detection' sensor or ice bucket
- Water filter is inside the refrigerator compartment

Variable shelf positioning

Benefit

- Tempered glass shelves with spill proof trim
- Height adjustment with loaded shelf

Feature/technology

- Concealed shelf 'slide & lock' design



Counter depth

French door 36"

Variable shelf positioning

Benefit

- Flexibility in use

Feature/technology

- 6 tempered glass bins with spill-proof edges
- A special folding shelf allows storage for tall items

Temperature controlled twin crispers

Benefit

- Perfect storage for meat, fish, vegetables

Feature/technology

- Closed compartment with separate temperature control 32° to 41°F

Full-width storage drawer

Benefit

- Space for larger platters, pies and cakes

Feature/technology

- Extension glide mounted drawer with concealing and retractable cover

Gallon-size storage

Feature/technology

- 4 height-adjustable bins in the door, two of which are designed for gallon-size container storage

Super freeze

Benefit

- Super freeze mode option for 20% faster freezing cycle of fresh food

Feature/technology

- Variable speed compressor

Digital touch controls

Benefit

- Precision temperature control
- Maximized adjustment options to specific user habits

Feature/technology

- LED display and digital sensors

Automatic ice maker

Benefit

- Autonomous ice making function with ice bucket and scoop

Feature/technology

- Factory installed integrated automatic ice maker

Stainless steel doors

Benefit

- Ultimate ease in cleaning

Feature/technology

- No fingerprint surface coating

36" counter depth
French door



Freestanding

Bottom mount refrigerators in 24" & 31"

Door mounted LED user interface

Benefit

- Intuitive control panel
- Easily accessible
- Easy to clean

Feature/technology

- Touch control with pre-programmed function options

Precision temperature control

Benefit

- Ideal temperature at each level in refrigerator
- No airflow blockage due to high profile foods or containers

Feature/technology

- 5 level airflow system

Extra large freezer drawer

Benefit

- For large and high profile foods

Feature/technology

- Higher and deeper freezer center drawer

Suspended bottle rack

Benefit

- Space optimized positioning
- Doesn't block any door storage space

Feature/technology

- Positioned directly in the airstream for faster cooling

LED lighting

Benefit

- Ideal illumination of the interior space with cold light, maintaining the temperature and requiring 70% less energy than halogen or incandescent lights

Feature/technology

- Multiple LED lights

31": left swing and right swing models available

Benefit

- Allows for any positioning of the refrigerator in the kitchen

Feature/technology

- 31" concealed left swing and right swing door

24": field reversible door for left and right hinge installation

Benefit

- Particularly important for compact and smaller spaces

Feature/technology

- 24" concealed dual mounting door

'Energy Star' rated

Benefit

- Very low energy consumption
- Extra low consumption setting in vacation mode

Feature/technology

- Variable speed compressor and excellent chassis insulation

No fingerprint stainless steel

Benefit

- Ultimate ease in cleaning

Feature/technology

- Special stainless steel coating avoids light reflection from fingerprints and water drops



31" freestanding bottom mount refrigerator, right swing door



Dishwashers

When the meal has been cooked and enjoyed, there is always inevitably the need to clean up afterwards. It's an essential task that also needs to be taken seriously as a vital aspect of kitchen design.

Bertazzoni has designed and selected dishwashers (24" panel installed and 24" and 18" panel ready) that match the style of its Master, Professional and Heritage Series, in addition to customized cabinet front panels. They do a great job and of course they look good too. They also perform their exceptional dish cleaning in the utmost silence. These are the essential features of these Bertazzoni dishwashers:

- 24" stainless steel panel installed models featuring tall tub technology and space for 16 place settings
- 24" and 18" panel ready models featuring standard tub technology, space for 10 and 8 place settings as well as ADA compliance
- Up to 6 wash cycles and 5 function options, provide maximum flexibility
- Concealed top user interface with touch control
- End-of-cycle indicator light with floor projection on all panel ready models
- Three layer sound mat and rubber buffered motor mounting lead to quiet sound rating as low as 45 dB(A)
- Two pump European system, with separate circulation and drain pump, gives improved wash quality
- Height adjustable rack optimizes the efficiency of loading
- Third rack and interior tub illumination on all XT models
- Three stage filter system (coarse, fine, micro) for excellent results in cleaning and no jamming of pump
- Standard inline food disposer with all panel installed models
- Can be panel installed or panel ready to match your kitchen style
- 'Energy Star' rated



24" panel installed dishwasher



24" panel installed width,
up to 16 place settings

Benefit

- Extra large capacity
- Accommodates extra large loading items

Feature/technology

- Tall tub

18" width, 8 place settings

24" width, 10 place settings

Benefit

- Universal fit with any countertop height
- Allows for complete concealed installation with custom kitchen cabinet panel front
- ADA compliant

Feature/technology

- Standard height stainless steel tub

Sound insulation

Benefit

- Sound rating as low as 45 dB(A)

Feature/technology

- 3 layer sound insulation coating and rubber buffered motor mounting

Two pump European wash system

Benefit

- Improved wash result quality
- Lower energy and water consumption
- Very quiet operation

Feature/technology

- Separate circulation and drain pump

Height adjustable upper rack
and multi flexible settings in
bottom rack

Benefit

- Space flexibility optimizes the dishwasher's loading
- 3rd upper rack on all XT models

Feature/technology

- 1 hand height adjustability handles
- Fit anywhere silverware basket



3 stage filter system plus
food disposer

Benefit

- Excellent washing and dish cleaning results
- No large items and particles will jam the pump system

Feature/technology

- Standard inline food disposer with all panel installed models
- Coarse, fine and micro filter

Top mounted concealed
user interface

Benefit

- Intuitive ease of use
- Complete integration in kitchen cabinet front
- End-of-cycle indicator light with floor projection on all panel ready models

Feature/technology

- Top trim mounted concealed user interface with touch control



Ventilation

Ventilation should always be an integral part of kitchen design. We analyzed the ventilation needs of all our cooking appliances and developed multiple solutions that complement the whole range, including several new ventilation hoods that are designed to fit seamlessly with all three Bertazzoni Series. Here are the main options for Bertazzoni ventilation products:

- Undermount/wallmount range hoods (24", 30", 36" and 48") with 400, 600 and 1200 CFM options
- Wallmount design hoods (24", 30", 36", 48", 400 - 600 CFM), with integrated motor assembly and touch control interface
- Liner/insert range hoods for powerful cabinet concealed ventilation – professional grade baffle filters are easy-to-clean, dishwasher safe
- Visor range hoods (24" and 30"), compact assembly with telescopic pull-out visor and digital control
- Over-the-range (OTR) microwave range hood – compact solution for 30" range or 24"/30" cooktop



30" Master Series all gas range

30" canopy hood with full-width duct cover





Wallmount design range hood

Benefit

- Timeless style statement with strong ventilation power and quiet operation featuring dishwasher safe European baffle filters

Feature/technology

- Available in 30", 36", 48"
- 600 CFM
- Horizontal form factor with integrated compact motor assembly
- Embedded touch control interface

Liner/insert range hood

Benefit

- Powerful cabinet concealed ventilation design solution
- Easy to clean dishwasher safe stainless steel professional grade baffle filters

Feature/technology

- Available for installation above 30", 36" and 48" cooking products featuring 600 and 1000 CFM
- Complete kitchen cabinet compatible insert ventilation pack
- Some models feature remote control operation

Visor range hood

Benefit

- Elegant integration due to upper cabinet installation
- Visor can be retracted when not in use for concealed position
- Ideal solution for compact kitchens and contemporary, clean kitchen ambiance

Feature/technology

- Stainless steel front trim available in 24" and 30" 500 CFM
- Can be installed in vented or re-circulation set up
- Compact assembly with telescopic pull out visor and digital control

Over-the-range microwave range hood

Benefit

- Compact stainless steel solution for installation over 30" range or 24" and 30" cooktop

Feature/technology

- 300 CFM microwave power up to 1000W available with or without convection oven function
- Can be installed in vented or re-circulation set up
- Integrated microwave/ventilation oven appliance with multiple range hood settings
- 110V power supply compatible

Undermount/wallmount range hood

Benefit

- Ideal fit above all Bertazzoni ranges and cooktops in any fuel type (gas, induction, griddle cooking)
- Easy cleaning due to dishwasher safe filter panels

Feature/technology

- Available in 24", 30", 36", 48" featuring 400, 600 and 120 CFM options
- Complete range hood assembly with stainless steel canopy and motor assembly
- Optional stainless steel telescopic duct cover available for wallmount installation



Colors and finishes





Artisanal inspiration

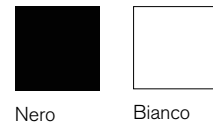
Bertazzoni prides itself on bringing together industrial production methods and engineering skills with Italian design flair.

This thinking has led us to create four new special finishes inspired by the pinnacle of Italian craftsmanship. Each Bertazzoni machine is an elegant combination of form and function, technology and inimitable style. These special finishes take this thinking to a new level.

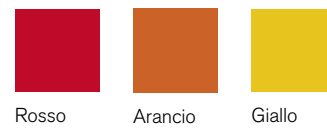
Our designers and engineers were inspired by the flawless paintwork found on beautiful Italian sports cars, powder-coated finishes and the traditional enamel finishes of Bertazzoni's original stoves. Each finish is matched with different series to complete a sophisticated and instantly recognisable look. Whichever Series and finish you choose, it will bring a unique touch to the look and style of your kitchen.

Automotive paint

We look around. At landscape, buildings, plants, life at its most vibrant, colors changing as the natural light changes, as colors adapt to the sun, moon or artificial light. Wishing to capture that exact color.



Take the glow of an orange hanging among dark green leaves. Take the depth of red in a freshly-picked tomato, or the vivid yellow of a field of sunflowers. Contrast them with the pure white snow on a winter's morning or the bold blackness of a freshly served espresso.



Such were inspirations when color was first introduced to the Bertazzoni range. But taking the natural art of such colors and making them beautifully at home in a kitchen took an added level of applied science.

It was a design challenge to use the natural colors of Emilia-Romagna on Bertazzoni ranges. Deeply influenced by the local landscape, further inspiration and practical application came from the manufacturing tradition of northern Italy, particularly the motor car industry. There, over many years, the likes of Lamborghini and Ferrari have found ways to apply colors to metal. Bertazzoni has partnered with experts in the luxury automobile industry to apply exactly this technology. This enables production of a unique color coating level of the highest quality.

This selection of beautiful colors is there for you to choose. The deep colors are applied to doors and other panels, contrasting stylishly with the stainless steel that surrounds them. Highly skilled craftsmen manually apply multiple layers of color, using processes identical to the Italian sports car industry. The glossy finish is hard-wearing and resistant to acids and temperature corrosion. It gives a long-lasting luster that adds a new dimension to the elegance of your kitchen.

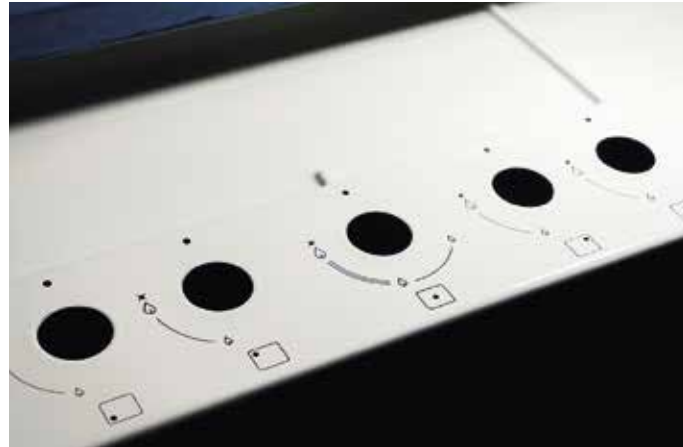


Enamel

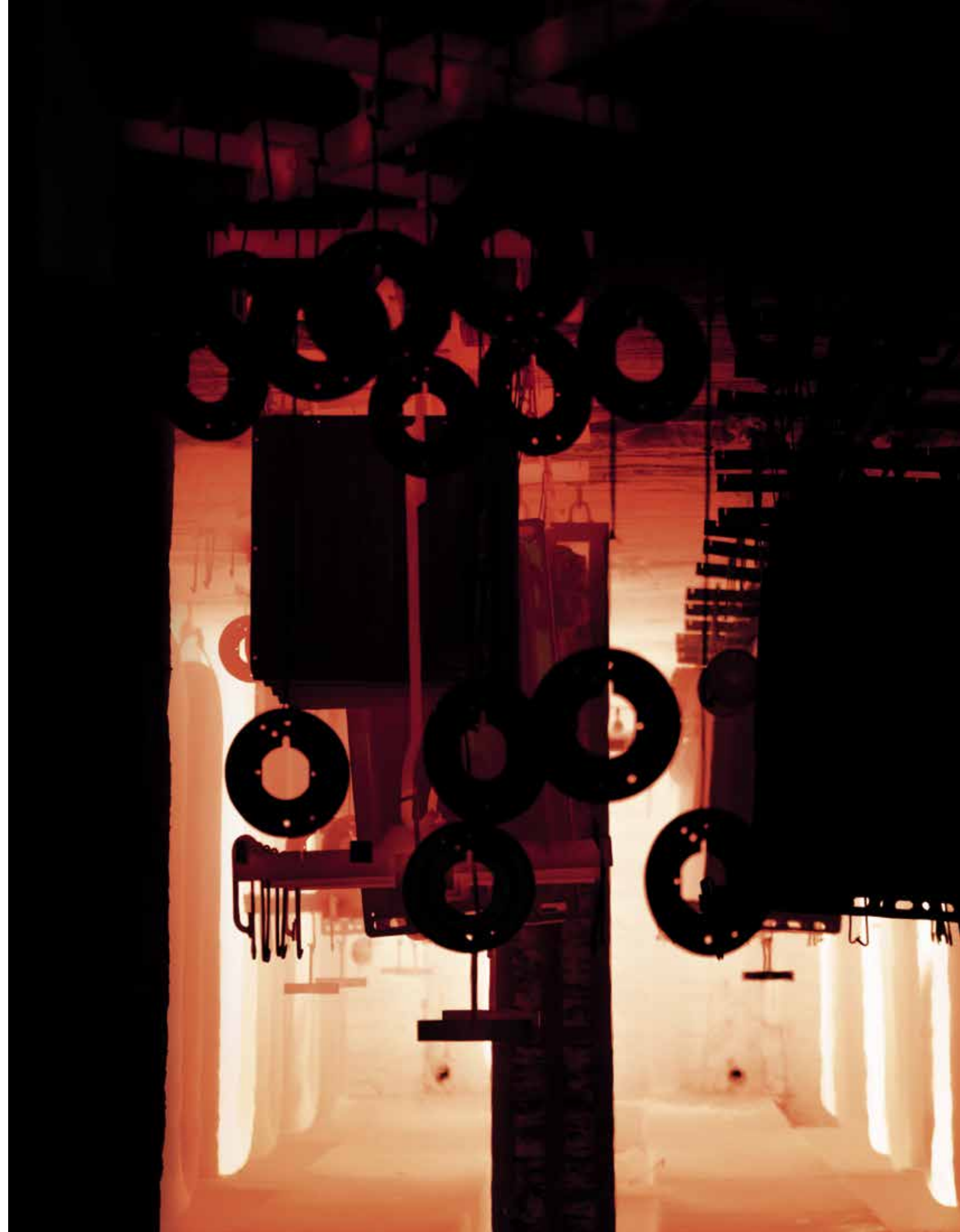
Available on the new Heritage Series, this finish was inspired by the original wood-burning stoves that Antonio and Napoleone Bertazzoni built in the 1930s. The enameling process was adopted because it creates a very durable finish that makes cooking surfaces easy-to-clean.

After almost a century the Bertazzoni designer decided to celebrate the brand heritage by introducing this enamel inspired ivory color on the new models of the Heritage Series ranges.

The beautiful new gloss color – Avorio – is now available on the Heritage Series. Completed by carefully considered stainless steel and chromed details, it offers an instantly recognizable 1930s look to the machines.



Avorio



Texture paint

The classic, elegant finish of our Texture paint brings a sophisticated and pleasing look to your kitchen. Powder coating is one of the most popular processes used to protect metal, especially for kitchen machines. It is particularly suited to creating stunning matt finishes.

Bertazzoni use this process to create the rich, deep Texture paint finish on the Master Series and Heritage Series range cookers. Available in two beautifully matt colours – Nero, Bianco – it is also very practical, durable and stain and scratch resistant.

The process uses pigmented powder made from resins and other materials, which is applied electrostatically and then cured at extremely high temperatures. As it heats, it flows to form a "skin". This skin creates an exceptionally hard finish that is much tougher than conventional paint.



Nero



Bianco



The Series





Professional Series

Smart thinking. Clean lines. Precise design.

The beautifully designed Professional Series brings capacity, flexibility and usability that are best in their category: professional performance for your kitchen at home. It has been designed as an evolution of its own distinctive style, with elegant knobs, ergonomically designed handles and sophisticated colors. These iconic elements blend design and an innovative approach to function. This signature style has won many design awards since its introduction. The complete Professional Series kitchen suite includes freestanding ranges and built-in ovens, rangetops and cooktops, fridges, dishwashers, ventilation systems.



The all gas ranges

Precise design

Cooking with gas is the traditional preference for many cooks, and now Bertazzoni engineers have developed an even broader selection of ranges to choose from. The all gas models come in four sizes (48", 36", 30" and 24"). These offer exceptional capacity options to suit family and individual needs. Most now offer the largest oven size in their categories, perfectly suited for any kitchen space.

These are elegant ranges in the Bertazzoni Professional style, engineered for high performance with design features that make cooking a practical and aesthetic pleasure.

48" range with 6 brass burners and electric griddle

2 dual burners 19,000 BTU each

2 gas ovens for maximum flexibility

Balanced air-flow convection fan and infrared gas broiler for main oven

Special low temperature setting in the auxiliary oven

Available in stainless steel or a choice of 5 glossy colors

36" range with 6 brass burners

2 dual burners 19,000 BTU each

Balanced air-flow convection gives even heat distribution for single and multiple level roasting and baking

Available in stainless steel or a choice of 5 glossy colors

30" range with 4 brass burners

1 dual burner 19,000 BTU

Gas convection fan and infrared gas broiler

Available in stainless steel or a choice of 5 glossy colors

24" range with 4 burners

1 dual burner 19,000 BTU

Compact design for the smaller urban kitchen with high cooking performance

Available in stainless steel

Previous page:

48" Professional Series range

48" wallmount hood

30" wall oven single cavity

30" combi steam oven

30" combi speed oven

30" warming drawer

24" panel installed dishwasher

30" built-in panel installed refrigerator

Below:

24" Professional Series all gas range

24" freestanding bottom mount refrigerator

24" visor range hood

24" combi speed oven

24" wall oven



The dual fuel ranges

Best of both fuels

Many cooks enjoy the flexibility to cook with gas cooktops and electric convection ovens. These Bertazzoni dual-fuel ranges in the Professional Series are the ideal cooking appliance for homes having access to both fuel types. This allows a choice and subtlety that enhances the cooking experience.

Like the all gas ranges these dual-fuel ovens have large capacity cavities, perfect for those big family occasions. Engineered for high performance in every cooking style, available with color options, Professional Series ranges make a modern statement of precise engineering and elegance.

48" range with 6 brass burners and electric griddle

2 dual burners 19,000 BTU each

European convection and self-clean large oven plus manual clean auxiliary oven

Temperature probe cooking and telescopic glides

Digital user interface and temperature gauge with bezel embedded controls

Available in stainless steel and 5 glossy colors

36" range with 6 brass burners

2 dual burners 19,000 BTU each

European convection and self-clean oven

Digital user interface and temperature gauge with bezel embedded controls

Temperature probe cooking and telescopic glides

Available in stainless steel and 5 glossy colors

30" range with 4 brass burners

1 dual burner 19,000 BTU

European convection and self-clean oven

Digital user interface and temperature gauge with bezel embedded controls

Temperature probe cooking and telescopic glides

Available in stainless steel and 5 glossy colors

The induction ranges

Smart, efficient and very fast

The new Bertazzoni Professional Series induction ranges offer the largest selection in each category. The brand features for the first time its new 36" model as an addition to the already well established 30" size. This lineup includes a multi-zone induction cooktop and self-clean electric oven with European convection.

The cooktop induction technology underneath the smooth, ease-to-clean surface, boasts a heat-up time up to twice as fast as standard radiant electric heating or gas burners – while using just a fraction of the energy. The unmatched precision and immediate control of power has accelerated the popularity of induction for the residential home chef.

The induction module provides the most powerful cooktop on any range available today, while at the same time ensuring the highest precision in digitally controlled low temperature simmering. A variety of sensors throughout these induction models make them the most sophisticated ranges available.

The Bertazzoni Professional Series provides an all-electric kitchen, brilliantly designed in the most up-to-date style.

36" range with 5 cooking zones

5 induction heating zones with additional bridge function

European convection with optional self-clean or manual clean oven

Digital user interface and temperature gauge with bezel embedded controls

Available in stainless steel and 5 glossy colors

30" range with 4 cooking zones

European convection with optional self-clean or manual clean oven

4 induction heating zones with additional bridge function

Digital user interface and temperature gauge with bezel embedded controls

Available in stainless steel and 5 glossy colors or manual clean oven (stainless steel only)





OFF

OFF

OFF

OFF

OFF

LOW

LOW

LOW

HIGH

LOW

LOW

REAR

FRONT

REAR

FRONT

REAR

Built-in ovens

The integrated collection

It was a natural evolution to move from freestanding ranges to built-in ovens as an alternative or sometimes complementary choice. Many people prefer the built-in look because it has its own elegance; for some it's the ability to fit in a more compact space that makes built-in ovens the first choice, for others it is the allure of flexible design – to install the ovens vertically or horizontally to fit an individual kitchen design. All Bertazzoni ovens can be installed perfectly flush to the surrounding cabinets and aligned with matching convection steam, speed and microwave ovens as well as warming drawers.

For cooking in the full size 30inch oven, there is a dual diagonal convection system that provides optimal heat distribution throughout the cavity. This prevents hot spots and heat shadows, even in the case of multi-level roasting or baking.

This line-up of built-in ovens features the digital sensor controlled Bertazzoni Assistant for guided cooking, optional digital food probe technology and many more easy-to-use support functions.

The Professional Series offers one of the most compelling 24" built-in oven model line-ups. Now even smaller kitchen spaces can be enhanced with the timeless elegance of full stainless steel and compact speed models.

Each having been engineered for a flush installation, in an either eye level or under counter application.

Completed with matching 24" cooktops as well as range hoods and flanked by a 24" refrigerator plus several dishwasher model choices, this Bertazzoni compact suite packs a punch, while elevating every kitchen to a true design experience level.

30" convection oven single cavity

Optional LED or LCD user interface

Optional exclusive Bertazzoni Assistant with food probe and telescopic racks

Dual Diagonal Convection standard in all models

30" convection oven double cavity

Optional LED or LCD user interface

Optional exclusive Bertazzoni Assistant with food probe and telescopic racks

Dual Diagonal Convection standard in both cavities

Self-cleaning at the touch of a button

30" speed oven

Autonomous European convection, full size broiler and microwave up to 1000W

5 pre-set auto cooking modes

Combination cooking function of all cooking modes for time savings of up to 50%

30" microwave oven

10 power levels up to 1000W

Child safety lock

30" stainless steel built-in trim available

30" convection steam oven

Stainless steel cavity

European convection, broiler, steam only and steam assist functions

Specific steam and cooking shelves included

30" warming drawer

Keeps your dishes at serving temperature 85°F - 170°F (30°C - 77°C)

Soft close operation and tempered glass bottom

Lateral convection

24" convection oven

European convection

Full size broiler

7 cooking modes

24" speed oven

European convection, full width broiler, 1000W microwave

50% time savings while maintaining quality of meal preparation through a combination of multiple cooking modes

Full touch display



24" Professional Series all gas range

24" visor range hood

24" combi speed oven

24" wall oven

30" combi steam oven
30" combi speed oven
30" wall oven single cavity
30" warming drawer



Segmented cooktops

Style that works

The cooktop is where you need the concentration of power and options to cover everything from boiling an egg or warming some milk, from stir-frying vegetables to browning the ingredients for a casserole before transfer to the oven. To achieve the highest degree of flexible power, segmented cooktops have been configured for ease and precision of use.

The cooktops are designed in different combinations to give a choice of technologies and fuel types: gas, griddle and induction, going from all gas to all electric.

These award-winning cooktops in the Professional Series give you the ultimate flexibility and style. But a single design philosophy that makes cooking an aesthetic and ergonomic pleasure.

36" segmented cooktop with 5 brass burners (dual burner in center)

Dual wok 18,000 BTU
Stainless steel

36" segmented cooktop with 5 brass burners (dual burner on left)

Dual wok 18,000 BTU
Stainless steel

36" segmented cooktop with 3 brass burners and 1 electric griddle

Dual wok 18,000 BTU
Stainless steel

36" segmented cooktop with 3 brass burners and 2 induction zones

Dual wok 18,000 BTU
Stainless steel

36" segmented cooktop with 1 brass burner, 1 electric griddle and 2 induction zones

Dual wok 18,000 BTU

36" segmented cooktop induction with 5 induction zones

24" segmented cooktop with 4 aluminum burners

Stainless steel

24" segmented cooktop with 3 brass burners

Dual wok 18,000 BTU
Stainless steel

“Design adds pleasure to the overall experience of cooking with Bertazzoni”

36" segmented cooktop with 1 gas burner, 2 induction zones and 1 electric griddle



Rangetops, gas and induction cooktops

Always versatile

Built-in gas cooktops are highly efficient with gas burners of different powers, giving you all the accuracy your cooking might require. The Bertazzoni power burners in brass have their distinctive design style with independently operated burner rings. They enable you to simmer at a very low level (750 BTU) or to cook at full power (18,000 BTU).

Rangetops feature the largest available surface space of any cooktop and offer a design inspired by commercial kitchens with its front control apron. A line-up of 48" and 36" sizes, together with a variety of burner configurations and even an electric griddle, make these powerful models the perfect pairing with any Bertazzoni built-in oven. The top wraps around to the front of the range where the knobs are positioned for ease of operation.

With induction cooktops, we offer a completely different electric technology. Induction delivers heat faster and cuts energy usage to a minimum through its precision controls. All the energy is used to heat the pan and the effect is instant. With 5 and 4 zones for cooking they allow a variety of dishes to be prepared quickly. They give highly precise control of cooking temperature and speed, with an elegant style in wear-resistant black ceramic glass that is easy to clean.

Gas cooktops

36" drop-in cooktop with 6 brass burners

Dual wok 18,000 BTU
Stainless steel

36" drop-in low-profile cooktop with 6 brass burners

Dual wok 18,000 BTU
Stainless steel

36" drop-in low-profile cooktop with 5 brass burners

Dual wok 18,000 BTU
Stainless steel

36" drop-in low-profile cooktop with 5 aluminum burners

Dual wok 18,000 BTU
Stainless steel

30" drop-in low-profile cooktop with 4 brass burners

Dual wok 18,000 BTU
Stainless steel

30" drop-in low-profile cooktop with 4 aluminum burners

Dual wok 18,000 BTU
Stainless steel

36" cooktop with 5 aluminium burners

Wok 13,000 BTU
Stainless steel

30" cooktop with 4 aluminum burners

Wok 13,000 BTU
Stainless steel

Gas rangetops

48" rangetop with 6 brass burners and electric griddle

Dual wok 18,000 BTU
Stainless steel

36" rangetop with 6 brass burners

Dual wok 18,000 BTU
Stainless steel

36" rangetop with 5 brass burners

Dual wok 18,000 BTU
Stainless steel

Electric cooktops

36" induction cooktop with 5 zones

Full touch controls
Black glass bevelled ceramic worktop

30" induction cooktop with 4 zones

Full touch controls
Black glass bevelled ceramic worktop

30" ceramic cooktop with 4 zones

Black ceramic glass and metal trim maintop

24" ceramic cooktop with 4 zones

Black ceramic glass and metal trim maintop

36" cooktop, low profile, with 5 brass burners



36" cooktop with 5 induction zones

Ventilation systems

A fresh approach

These ventilation systems work supremely well, offering you a choice to fit the size and layout of your kitchen. They are engineered to operate with minimum fuss and maximum reliability, while seamlessly complementing the style of other Bertazzoni appliances in your kitchen.

Each model made is in stainless steel, matching the style of other Bertazzoni appliances in the kitchen, achieving a harmonious yet absolutely functional effect. The sizes range from 24", 30", 36" all the way to 48", most of which are available with power ratings from 290 CFM up to 1200 CFM. The installation options cover designer wallmount, under cabinet mount, liners/power packs and in-cabinet visor hoods. Most models can be installed in either vented or re-circulation mode.

There is also a stylish over-the-range (OTR) microwave that provides 300 CFM of filtered ventilation. Located above the cooktop or range, it's space-saving and acts as a ventilation hood. Designed to match with our built-in ovens and cooktops it is finished in stainless steel with a black glass door. The oven has 11 power levels and pre-set cooking modes.

48" undermount hood with 2 motors

1200 CFM

Stainless steel

48" undermount hood with 1 motor

600 CFM

Stainless steel

36" undermount hood with 2 motors

1200 CFM

Stainless steel

36" undermount hood with 1 motor

600 CFM

Stainless steel

36" undermount hood with 1 motor

400 CFM

Stainless steel

30" undermount hood with 1 motor

600 CFM

Stainless steel

30" undermount hood with 1 motor

400 CFM

Stainless steel

30" visor hood with 1 motor

500 CFM

Stainless steel

24" visor hood with 1 motor

300 CFM

Stainless steel

46" liner hood with 2 motors

1200 CFM

Stainless steel

36" liner hood with 2 motors

1000 CFM

Stainless steel

30" liner hood with 1 motor

600 CFM

Stainless steel

48" wallmount hood with 1 motor

600 CFM

Stainless steel and black glass finish

36" wallmount hood with 1 motor

600 CFM

Stainless steel and black glass finish

30" wallmount hood with 1 motor

600 CFM

Stainless steel and black glass finish

48" wallmount range hood with mesh filters





36" built-in panel installed refrigerator, right swing door

Refrigerators

The cool look

A refrigerator is an essential part of every kitchen. The Professional Series offers a large range of design, size and installation options, to perfectly complete your Bertazzoni kitchen suite.

Refrigerators in the Professional Series come in panel ready and panel installed forms, providing the finishing touch – of your choice – to your Bertazzoni kitchen. Panel installed fridges have stainless steel doors to fit with other appliances; panel ready fridges can be fitted to match the cabinetry of your surrounding units.

The freestanding refrigerators are a seamless integration of modern design and robust manufacturing. These spacious fridges operate with great efficiency and maintain the stylish appearance of a Bertazzoni Professional Series kitchen, with their stainless steel exterior and handles that match the look of other appliances. All is designed for maximum ease and flexibility of use.

Built-in panel ready

36" bottom mount

Optional left or right door swing models available

17.7 ft³ capacity

Flush installation possible

FlexMode refrigerator-freezer

Automatic ice maker

30" bottom mount

Optional left or right door swing models available

13.9 ft³ capacity

Flush installation possible

FlexMode refrigerator-freezer

Automatic ice maker

24" bottom mount

Total No-Frost system

8.8 ft³ capacity

Panel ready door for left or right swing installation

Led lighting

Electronic touch interface

Built-in panel installed

36" bottom mount

Optional left or right door swing models available

Stainless steel design

17.7 ft³ capacity

Flush installation possible

FlexMode refrigerator-freezer

Automatic ice maker

30" bottom mount

Optional left or right door swing models available

Stainless steel design

13.9 ft³ capacity

Flush installation possible

FlexMode refrigerator-freezer

Automatic ice maker

Freestanding counter depth

36" French door

No fingerprint stainless steel design

21 ft³ capacity

2 separate freezer drawers

Automatic ice maker

31" bottom mount

Optional left or right door swing models available

No fingerprint stainless steel design

17 ft³ capacity

Total no frost system

'Energy Star' rated

24" bottom mount

Reversible door

No fingerprint stainless steel design

11.5 ft³ capacity

Total no frost

'Energy Star' rated



Dishwashers

The easy way to clear away

When the meal has been cooked and enjoyed, there is always inevitably the need to clean up afterwards. It's an essential task that needs to be taken seriously. It's a vital aspect of kitchen design, the final piece in the complete Bertazzoni Professional Series kitchen.

These Bertazzoni dishwashers have been designed and selected to match the other appliances with style and performance; you can choose either panel ready (to match your cabinet style) or panel installed (stainless steel). In addition each model, is designed for the utmost in silent operation. Upgrade models offer a third rack, interior illumination and an extra power scrub wash arm. They also put you at ease quicker than ever before, ready for the next time you use your Bertazzoni kitchen.

Panel ready

24" built-in

Electronic LED display
10 place settings
Extra quiet performance,
49 dB(A)

18" built-in

Electronic LED display
8 place settings
Extra quiet performance,
49 dB(A)

Panel installed

24" stainless steel design

LED touch interface
16 place settings
5 wash options

Tall tub spacing

Interior LED illumination,
3rd rack, power scrub
zone

Super quiet performance
45 dB(A)

24" stainless steel design

LED touch interface
14 place settings
4 wash options
Tall tub spacing
Super quiet performance,
48 dB(A)

“We don't start with the aesthetics but we end with it”

24" panel installed dishwasher





Master Series

**Practical elegance. Integrated vision.
Beautiful efficiency.**

With all the efficient qualities you expect from a Bertazzoni, this series has a style that's all its own, with a sophisticated color palette that makes an artwork of your kitchen. The Master Series blends the best of a commercial kitchen inspired style and advanced technology with fine Italian design. It comes with freestanding ranges and now more capacious ovens, together with wall-ovens, cooktops and a complete suite of appliances matched by design to complete the kitchen.



14 Set Domenica 3:15

The all gas ranges

Practical elegance

For those cooks who prefer cooking with gas, there are now extensive options within the Master Series. The gas ranges come in four sizes (48", 36", 30", 24") with elegant options for ovens in stainless steel or sophisticated matt colors. The size options mean that all cooking possibilities are covered from a dinner for one through to a large family Thanksgiving dinner. The ranges are designed so that other appliances in the Master Series can integrate with them stylistically.

These gas oven range models have a balanced convection air-flow fan, a full width infrared broiler, and the distinctive gauge adding a practical yet also timeless elegant design element. As with all Master Series appliances, there is a handsome design style to the knobs and controls that create a special appeal – easy on the eye, and easy on the hands. The bezel mounted knobs are available in crafted stainless or matt black. You can enjoy the whole cooking and eating experience through all the different stages in a kitchen that is designed in every feature.

48" range with 6 brass burners and electric griddle

2 dual burners 19,000 BTU each

2 gas ovens for maximum flexibility

Balanced air-flow convection fan and infrared gas broiler for main oven

Special low temperature setting in the auxiliary oven

Available in stainless steel

48" range with 6 aluminum burners and electric griddle

2 dual burners 19,000 BTU each

Metal knobs

2 gas ovens

Available in stainless steel, matt white and matt black

36" range with 6 brass burners

2 dual burners 19,000 BTU each

Balanced air-flow convection gives even heat distribution for single and multiple level roasting and baking

Available in stainless steel

36" range with 5 aluminum burners

1 dual burner 19,000 BTU

Metal knobs

1 gas oven

Available in stainless steel and white and black matt colors

30" range with 5 aluminum burners

1 dual burner 19,000 BTU

Metal knobs

1 gas oven

Available in stainless steel and white and black matt colors

30" range with 4 aluminum burners

1 dual burner 19,000 BTU

Matt grey soft touch knobs

1 gas oven

Available in stainless steel

24" range with 4 aluminum burners

1 gas oven

Black soft touch knobs

Available in stainless steel and white and black matt colors

Previous page:

30" Master Series all gas range

30" canopy hood
24" panel installed
dishwasher

36" counter depth
French door refrigerator



30" Master Series range with 5 burners

The dual fuel ranges

Integrated vision

When you have the choice of fuels – gas and electric – you can use the two fuels within the same range. You might prefer gas burners, for example, and then wish to combine them with electric convection ovens.

There are three choices of large-capacity oven models (48", 36", 30"), perfect for big family occasions but efficient when a small meal is required. They are available in different finishes – stainless steel and matt black or matt white. The self-clean dual fuel ranges feature a prominent digital temperature gauge inspired by precision measurement instruments.

48" range with 6 brass burners and electric griddle, self-clean oven

2 dual burners 19,000 BTU each

European convection and self-clean large oven and manual clean auxiliary oven

Digital user interface and temperature gauge with bezel embedded controls

Food probe cooking and telescopic racks

Available in stainless steel

48" range with 6 brass burners and electric griddle, manual-clean oven

2 dual burners 19,000 BTU each

Convection oven manual clean

Available in stainless steel, matt white and matt black

36" range with 6 brass burners

2 dual burners 19,000 BTU each

European convection and self-clean oven

Digital user interface and temperature gauge with bezel embedded controls

Food probe cooking and telescopic racks

Available in stainless steel

36" range with 5 aluminum burners

1 dual burner 19,000 BTU

Metal knobs

Manual clean oven

Available in stainless steel, matt white and matt black

30" range with 5 aluminum burners

1 dual burner 19,000 BTU

Metal knobs

Manual clean oven

Available in stainless steel, matt white and matt black

The induction ranges

Beautiful efficiency

Electricity might be the only fuel supply available to you. Or you might make a choice for electricity for its cleanness and efficiency. In which case, Bertazzoni ranges with induction cooktop technology are a smart choice. Many chefs choose induction cooking as their first choice, and you will discover why when you use this proven technology. They provide precise heat quickly.

Through magnetic induction technology, rather than thermal conduction, the rangetops achieve extremely fast changes in temperature. Heat is directed straight to the cooking vessel with the minimum of heat wasted to the ambient air. This gives the cook perfect control, switching off rapidly, with safety advantages as a result.

The largest (36") induction range has five cooking zones, the smaller (30") has four cooking zones. They both are available with a either self-clean or manual clean convection oven.

36" range with 5 cooking zones (1 flexible zone)

Convection oven self-clean or manual clean (available in stainless steel)

30" range with 4 cooking zones

Convection oven manual clean (stainless steel only)



36" range with 5 induction zones



OFF

OFF

OFF

OFF

REAR

FRONT

REAR

FRONT

FRONT

HIGH

HIGH

HIGH

HIGH

Built-in ovens

Perfect integration

Bertazzoni built-in ovens are highly adaptable to any space in today's kitchen. These electric ovens offer a large spectrum of cooking technologies ranging from multi level convection, steam cooking, speed cooking and powerful microwave models to specialty uses such as 30" warming drawers. They have been engineered to perfectly integrate into the vertical and horizontal lines of the kitchen cabinet front, whether installed stacked or side by side. Symmetry is the guiding principle.

Bertazzoni has perfected cooking appliances for over 100 years. As a result, we understand that today's home chef is expecting a variety of technologies at their disposal. Whether that means, lifestyle driven speed cooking without sacrificing taste and aroma or cooking with steam for the highest degree of nutrient preserving meals. All ovens in the Bertazzoni suite make cooking a stress-free and purely enjoyable experience.

The Master Series ovens are designed and developed for a personalized custom selection. The range of combinations available offers the largest program of innovative cooking methodologies available. All the appliances, including the steam convection oven, retain the design style that is recognizably the Master Series.

30" convection oven single cavity

Optional LED or LCD user interface

Optional exclusive Bertazzoni Assistant with food probe and telescopic racks

Dual Diagonal Convection standard in all models

30" convection oven double cavity

Optional LED or LCD user interface

Optional exclusive Bertazzoni Assistant with food probe and telescopic racks

Dual Diagonal Convection standard in both cavities

Self-cleaning at the touch of a button

30" speed oven

Autonomous European convection, full size broiler and microwave up to 1000W

5 pre-set auto cooking modes

Combination cooking function of all cooking modes for time savings of up to 50%

30" convection steam oven

Stainless steel cavity
European convection, broiler, steam only and steam assist functions

Specific steam and glass cooking shelves included

30" warming drawer

Keeps your dishes at serving temperature 85°F - 185°F (30°C - 85°C)

Soft close operation and tempered glass bottom

Lateral convection

30" combi speed oven
30" wall oven single cavity
30" warming drawer



Rangetops and cooktops

The precision cooking of a Master

There is a great robustness and elegance to the Master Series. The rangetops and cooktops operate with all gas burners that give great flexibility in cooking power.

A maximized cooking surface layout and a number of burner configuration options make these stainless cooktops a delight for the home chef to use. Commercial grade cast iron grates, high performance brass burners and precision trimmed gas valves represent the ideal combination for everyday cooking tasks and large meal preparation.

Detail matters, affecting design, efficiency and usability. Every detail is cared for, not least the beautiful controls in matt black.

48" rangetop with 6 brass burners and electric griddle

Dual wok 18,000 BTU
Stainless steel

36" rangetop with 6 brass burners

Dual wok 18,000 BTU
Stainless steel

36" rangetop with 5 brass burners

Dual wok 18,000 BTU
Stainless steel

36" drop-in low-profile cooktop with 6 brass burners

Dual wok 18,000 BTU
Stainless steel

36" drop-in low-profile cooktop with 5 brass burners

Dual wok 18,000 BTU
Stainless steel

36" drop-in low-profile cooktop with 5 aluminum burners

Dual wok 18,000 BTU
Stainless steel

30" drop-in low-profile cooktop with 4 brass burners

Dual wok 18,000 BTU
Stainless steel

30" drop-in low-profile cooktop with 4 aluminum burners

Dual wok 18,000 BTU
Stainless steel

*“Functionality is in our DNA.
Making things that work”*

36" low profile cooktop with 6 burners and black soft touch knobs



Ventilation systems

All part of the design

A wide range of ventilation appliances are now part of the Master Series, selected and designed to harmonize with the series style. Different kitchens – with all the possible variations of size and layout – require ventilation solutions that are individual.

These ventilation systems work supremely well, offering you a choice to fit the size and layout of your kitchen. They are engineered to operate with high performance and maximum reliability, while seamlessly complementing the style of other Bertazzoni Master Series appliances in your kitchen. All models are in stainless steel, achieving a consistently styled yet absolutely functional effect.

Blower powers in the Master series range from 300 CFM all the way to 2 motor models featuring up to 1200 CFM. Most Bertazzoni ventilation solutions can be installed in vented or re-circulating mode.

48" undermount hood with 2 motors

1200 CFM
Stainless steel

48" undermount hood with 1 motor

600 CFM
Stainless steel

36" undermount hood with 2 motors

1200 CFM
Stainless steel

36" undermount hood with 1 motor

600 CFM
Stainless steel

36" undermount hood with 1 motor

400 CFM
Stainless steel

30" undermount hood with 1 motor

600 CFM
Stainless steel

30" undermount hood with 1 motor

400 CFM
Stainless steel

30" visor hood with 1 motor

500 CFM
Stainless steel

24" visor hood with 1 motor

300 CFM
Stainless steel

46" liner hood with 2 motors

1200 CFM
Stainless steel

36" liner hood with 2 motors

1000 CFM
Stainless steel

30" liner hood with 1 motor

600 CFM
Stainless steel

48" wallmount hood with 1 motor

600 CFM
Stainless steel and black glass finish

36" wallmount hood with 1 motor

600 CFM
Stainless steel and black glass finish

30" wallmount hood with 1 motor

600 CFM
Stainless steel and black glass finish

30" canopy hood with full width duct cover



31" bottom mount refrigerator, right swing door



Refrigerators

Kitchens need smart fridges

A Bertazzoni kitchen needs a Bertazzoni refrigerator, with a design style that matches and complements the look of the appliances and cabinetry around it. These bottom mount models in the Master Series come in panel ready and panel installed versions, providing the finishing touch – of your choice – to your Bertazzoni kitchen. Panel installed fridges have stainless steel doors to fit with Master Series suite appliances; panel ready fridges can be fitted to match the style of your kitchen ambience.

These appliances have user-friendly features designed to make them natural to the Master Series kitchen and to make your life easy: touch control LED screen; separate temperature controls for fridge and freezer; low energy consumption; extra fast cooling and freezing ability. They are available in counter depth freestanding or built-in form.

Elegant exteriors of stainless steel with no unnecessary extrusions to interrupt the clean lines and surfaces, these refrigerators have been designed to match the Master Series look. The stainless steel has a simplicity that fits perfectly into a designed kitchen, while the interior features cater for your practical storage and freezing needs with smart, efficient thinking. You can easily configure the internal arrangements to create the layout of your choice.

Built-in panel ready

36" bottom mount

Optional left or right door swing models available

17.7 ft³ capacity

Flush installation possible

FlexMode refrigerator-freezer

30" bottom mount

Optional left or right door swing models available

13.9 ft³ capacity

Flush installation possible

FlexMode refrigerator-freezer

24" bottom mount

Total No-Frost system

8.8 ft³ capacity

Panel ready door for left or right swing installation

Led lighting

Electronic touch interface

Built-in panel installed

36" bottom mount

Optional left or right door swing models available

Stainless steel design

17.7 ft³ capacity

Flush installation possible

FlexMode refrigerator-freezer

30" bottom mount

Optional left or right door swing models available

Stainless steel design

13.9 ft³ capacity

Flush installation possible

FlexMode refrigerator-freezer

Freestanding counter depth

36" French door

No fingerprint stainless steel design

21 ft³ capacity

2 separate freezer drawers

31" bottom mount

Optional left or right door swing models available

No fingerprint stainless steel design

17 ft³ capacity

Total no frost system

'Energy Star' rated

24" bottom mount

Reversible door

No fingerprint stainless steel design

11.5 ft³ capacity

Total no frost

'Energy Star' rated

30" panel installed refrigerators, side by side configuration



Dishwashers

Simply clear away

When you've eaten well and enjoyed the meal, you want the clearing up afterwards to be as straightforward as possible. That has been the driving objective of the dishwashers for the Master Series, integrating them into the complete kitchen.

These Bertazzoni dishwashers have been designed and selected to perfectly match the entire Master Series suite; you can choose either panel ready (to match your cabinet style) or panel installed (stainless steel). All 24" and 18" models feature a range of powerful high temperature functions and delicately gentle wash cycles. Silent and efficient they are among the most energy and water efficient models available, proudly featuring the 'Energy Star' label. They'll help put you at ease quicker than ever before, able to look forward to the next time you cook in your Bertazzoni kitchen.



Panel ready

24" built-in

Electronic LED display
10 place settings
Extra quiet performance,
49 dB(A)

18" built-in

Electronic LED display
8 place settings
Extra quiet performance,
49 dB(A)

Panel installed

24" stainless steel design

LED touch interface
16 place settings
5 wash options

Tall tub spacing

Interior LED illumination,
3rd rack, power scrub zone

Extra quiet performance,
45 dB(A)

24" stainless steel design

LED touch interface

14 place settings

4 wash options

Tall tub spacing

Extra quiet performance,
48 dB(A)



24" panel installed
dishwasher

Heritage Series

**Authentic inspiration. Traditional style.
Powerful influence.**

The magnificent Heritage Series is built around cooking ranges that would be recognized by Napoleone Bertazzoni in the early 1900s – but they contain the innovative engineering and technology of the 21st century. Authentic in exterior design yet advanced on the interior, these are modern classics, driven by innovation and engineering, with full respect to Bertazzoni's heritage; something the company is proud to recognize and celebrate. The new Heritage Series ranges feature an exclusive “Bertazzoni Serie Limitata” serial number plate, making each piece unique.





The dual fuel ranges

Classic style and modern technology united

The new Heritage Series features dual fuel ranges that offer the flexibility of gas worktop and self-clean electric convection ovens. This versatility provides an excellent combination of choice, subtlety and control throughout the cooking experience.

As with all Bertazzoni ranges, these dual fuel range models feature large capacity ovens that are perfect to cater for those important occasions when friends and family gets together. They are both beautiful and practical, with new stainless steel trim and new handle design, along with a new temperature gauge. The look is completed by a choice of striking finishes, including the new Avorio gloss finish. Cavity is equipped with a convenient telescopic shelf for easier handling of oven cookware.

48" range with 6 brass burners and electric griddle

2 dual burners 19,000 BTU each

European convection and self-clean large oven plus manual clean auxiliary oven

Temperature probe cooking and telescopic glides

Digital user interface and temperature gauge with bezel embedded controls

Available in Nero Matt, Avorio gloss finish and stainless steel

36" range with 6 brass burners

2 dual burners 19,000 BTU each

European convection and self-clean oven

Digital user interface and temperature gauge with bezel embedded controls

Temperature probe cooking and telescopic glides

Available in Nero Matt, Avorio gloss finish and stainless steel

Previous page:

48" Heritage Series all gas range, nero matt shown with square leg accessory

48" wallmount hood with nero matt canopy

36" built-in panel installed refrigerator

24" panel installed dishwasher



48" Heritage Series dual fuel ranges, nero matt, shown with square leg accessory

48" wallmount hood with nero matt canopy

The all-gas ranges

Traditional style

The Bertazzoni Heritage Series 48" model is a magnificent freestanding all gas range with six brass burners and electric griddle. The new Heritage Series aesthetic beautifully presented, with a choice of finishes, including a textured matt black, a bold stainless steel and the new gloss Avorio finish, smart new stainless steel trim and new handle, along with a new temperature gauge design. The main oven offers a large capacity cavity, with a balanced convection fan and gas broiler. The useful auxiliary oven has a special low temperature setting.

The 36" range also has six cooktop burners in brass. The oven has Bertazzoni's balanced air-flow fan to provide even heat distribution for single and multi-level roasting and baking in the large capacity cavity.

All the cooktops include 2 19,000 BTU dual-ring burners with independently controlled flames for high power to delicate simmer. Each oven cavity is equipped with a convenient telescopic shelf for easier handling of oven cookware.

Each new Heritage range features exclusive "Bertazzoni Serie Limitata" serial number plate, making each piece unique.

48" range with 6 brass burners and electric griddle

2 dual burners 19,000 BTU

Metal knobs

2 gas self-clean ovens

Available in Nero Matt, new Avorio gloss finish and stainless steel

36" range with 6 brass burners

2 dual burners 19,000 BTU

Self-clean oven

Metal knobs

Available in Nero Matt, new Avorio gloss finish and stainless steel



Ventilation hoods

“Our deepest mission is to make people happy through products that give pleasure”

Powerful influence

The Bertazzoni Heritage Series hoods perfectly match the unique personality of the range. There are three settings for different extraction levels. Two halogen lights offer bright worktop illumination and the removable European baffle filters are dishwasher safe. The range hood duct cover is also height adjustable. In keeping with the Bertazzoni design heritage, these range hoods are perfectly coordinated in color and style to the Heritage Series ranges. The Heritage Series handle features on the lower rear of the hood. It's the perfect place to keep utensils close to hand. It matches perfectly with complete Heritage Series kitchen suite, creating a seamless visual appeal through the entire kitchen.

48" canopy and base assembly

1 motor
600 CFM

Available in Nero Matt, new Avorio gloss finish and stainless steel

36" canopy and base assembly

1 motor
600 CFM

Available in Nero Matt, new Avorio gloss finish and stainless steel



Refrigerator

Innovative Solutions

The Bertazzoni Heritage Series refrigerators line up offers various sizes and installation choices to fit your kitchen space. Available as a 36" wide counter depth model or as 30" and 36" wide full flush built-in models, each application is available with the distinct Heritage Series handles matching the rest of the Series.

The Bertazzoni French door counter depth refrigerator is a seamless integration of contemporary design in a traditional style, combined with robust construction and consideration of modern needs. The refrigerator has highly innovative food preservation technologies providing 15 ft³ of refrigeration space and 6 cubic feet of freezer. The digitally controlled variable speed compressor in super-freeze mode is 20% faster than in standard freeze mode refrigerators.

Two humidity controlled crispers preserve flavors and maintain food nutrients. A full width storage drawer with individual temperature controls provides a separate temperature zone customizable to any type of food category. Six tempered glass shelves have spoil-proof edges, and there is a special folding shelf for storing tall items. The four-height adjustable door bins are designed for gallon-sized storage. The automatic ice-maker comes with automatic release and a moveable tray. The independent No-Frost Dual Air Cooling System for the refrigerator and freezer compartments enables the most precise control of temperature and humidity.

36" counter depth French door refrigerator

Stainless steel design
21 ft³ capacity
2 separate freezer drawers

Built-in panel ready

36" bottom mount

Optional left or right door swing models available
17.7 ft³ capacity
Flush installation possible
FlexMode refrigerator-freezer

30" bottom mount

Optional left or right door swing models available
13.9 ft³ capacity
Flush installation possible
FlexMode refrigerator-freezer

Built-in panel installed

36" bottom mount

Optional left or right door swing models available
Stainless steel design
17.7 ft³ capacity
Flush installation possible
FlexMode refrigerator-freezer

30" bottom mount

Optional left or right door swing models available
Stainless steel design
13.9 ft³ capacity
Flush installation possible
FlexMode refrigerator-freezer



36" freestanding counter depth French door refrigerator, shown with Heritage handle accessory kit

Dishwasher

A dishwasher fully integrated

Both models (both 24") of the Bertazzoni Integrated Dishwasher offer the latest technology that allows users to customize operations.

The XV model features super-quiet sound performance of 48 dB(A) and the washing temperature can be boosted to 158F. It is 'Energy Star' compliant with average consumption of 249 kW/yr. The height of the upper basket is adjustable with easy one-touch motion. The white LED touch display is concealed in the top of the door. There are four wash options – Extra Dry, Sani Boost, Hi-temp and 24 Hour Delay Start. The tall tub interior can accommodate 14 settings.

The premium XT model is even quieter with a sound rating of 45 dB(A). This model has five wash options with the addition of a power wash zone. The six wash cycles can handle up to 16 place settings. It has two interior LED lights to facilitate loading and unloading. The Power Zone high-pressure rotating arm removes the toughest deposits. The third drawer rack is cleaned by a dedicated sprayer, and split into sliding/folding sections for loading tall items.

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

24" stainless steel door XT model

3rd top rack

Interior illumination

Extra quiet performance, 45 dB(A)

LED touch interface

16 place settings

5 wash zones

Tall tub interior

24" stainless steel door XV model

LED touch interface

14 place settings

4 wash options

Tall tub interior

Extra quiet performance, 48 dB(A)



24" panel installed dishwasher

The Bertazzoni philosophy



Green responsibilities

Bertazzoni is very proud to be the world's oldest family-owned appliance manufacturer. With pride comes responsibility. Not surprisingly, as the business has passed from generation to generation, it has always been conscious of its responsibilities to the future. The sustainability of this enterprise is close to the hearts of those who work in it, recognizing that there is a connection to the sustainability of the planet – the same philosophy underpins both. Bertazzoni sees sustainability as a very personal challenge.

The company's CEO Paolo Bertazzoni certainly believes so "Sustainability means minimizing the negative human impact on the environment by using resources as efficiently as possible with future generations in mind."

This goes way beyond using recyclable packaging materials, normal practice for every company these days. Bertazzoni has examined every aspect of its production to see where environmental improvements can be made. It's vital for Paolo, for all at Bertazzoni and also for customers. In this we are all together: sharing the planet, having a vested interest in its health and needing to look after it.

“We never forget that our roots are in the traditions of the Italian family. We share a commitment to pass on to future generations what we have learnt, created and loved. We have a deep belief in beautiful cooking to bind families and friends together – and a sincere respect for nature and its products that we wish to be enjoyed by all those who follow after us.”





Practical thinking, future saving

Emilia-Romagna is a region of immense natural beauty and resources – as long as people continue to nurture them. That has always been a relationship understood by the Bertazzoni family.

It means constantly aiming to use materials and energy as efficiently as possible so that no harm is done to the environment. Those principles are applied to Bertazzoni manufacturing and operations of every kind.

Making materials safe

Bertazzoni appliances are made mainly from stainless steel and other metals, minimizing the use of plastic. In fact 99% of materials used in Bertazzoni products are recyclable.

Those materials retain their integrity when kept in contact with food substances (such as water and oil). Bertazzoni is RoHS compliant (Restriction of Hazardous Substances). You can trust Bertazzoni production, suppliers and materials not to cause environmental harm.

Using energy well

Moving from wood-burning stoves to gas and electricity more than 60 years ago focused minds. How could fuels be used more efficiently? A long and incremental process of improvement began so that Bertazzoni machines have kept pressing for energy savings in every generation.

All Bertazzoni ovens feature extra energy efficiency rating 'A', reflecting the highest European standards. Among many design changes that add up to a real difference, Bertazzoni burners have been designed with reduced space between pots and flame, leading to shorter boiling times and lower gas consumption.

It is a challenge to improve, a challenge that never stops. When designing the New Generation products Bertazzoni engineers rethought everything with the environment in mind, introducing smarter features that reduce waste. Those engineers have consistently designed best-in-class performances for Bertazzoni machines, reducing the usage of BTUs to save energy.

It remains the company's aim to lead in sustainability, bringing an ever-sharper focus on the efficient use of energy in all Bertazzoni operations – and designing products to lower energy consumption for all.

Food for thought

The three 'pillars' – family, food, engineering – are integral to everything Bertazzoni does. We thought the most natural way to explore and explain them would be over a family meal cooked on Bertazzoni appliances. The writer John Simmons was there to record the conversation.

Tommaso is a chef whose every movement demonstrates commitment to beautiful cooking. There is something unconsciously balletic in the way he handles ingredients for the food he prepares. Delicious food – simply made – brings this family and this business together in conversation. I'm interested in the relationship of family and business: how do they relate to each other?

"I've always lived the company as part of the family," answers Paolo Bertazzoni. "It was natural. My father Francesco brought me to the factory as a boy in short trousers – it gave me great pride as a boy. 'You must say Buongiorno to everyone' he insisted. I still feel it is an honor to be part of this company."

His sister Elisabetta, who has shared the big decisions with him, says: "We learnt early to respect the company and its values – they were also our family values. We knew we had to work with humility, to take great care in all we do, to work together for the good health of the business."

“There’s a responsibility to the past and the future – the combination of the two makes the magic”



“In the end we all go back to the same values: a devotion to food and family, creating beautiful products that add to wellbeing”



There is a deep sense of responsibility that you feel in their words. The responsibility extends beyond the family to all the people who work with Bertazzoni. “We know them,” says Paolo. “We feel a connection to the past and the future. That’s why each generation tries to do better than the previous generation.”

For all these family members, the values and the primacy of the company have been instilled from their early years. Paolo, now chief executive, worked in the humblest positions to understand the company and to demonstrate that his family did not assume any automatic superiority. His son Nicola and daughter Valentina were encouraged to exercise their own freedom, without pressure to join the business. They studied,

learnt skills, opted to come back and to apply those skills to benefit the company and its wider community.

“Everyone could follow their own inclinations,” says Valentina. “I loved art and design, as well as maths – so I studied architecture and ran my own practice. But it seemed natural to come into the business at a time when it was changing, when the products and brand were moving onto another stage of evolution. Because that was all about values, making sure they are consistent between family and business, between marketing and products, to be authentic. Interpreting the present, building on the past, but looking into the future.” “Our roots are the Italian family and the family is based around food,” observes Nicola. “The heart of an Italian home



is the kitchen. But the vital ingredient of our heritage, to make it really powerful, is engineering. We apply design and technology to deliver what our end-users want in their kitchens. It all depends on making sure our appliances work brilliantly in all environments – that is our obsession.”

It’s refreshing to hear these family members express their commitment and to do so in ways that connect with the real lives of the people who use their machines. Each of them might have spoken the following words because they come from the Bertazzoni heart: “In a life that gets more complicated, we aim to make things easier. We know that will make people happier. Because food is such a human need, there is universal pleasure in the making and sharing of food.”

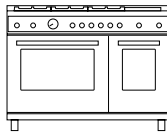
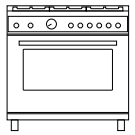

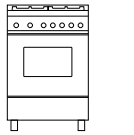
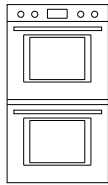
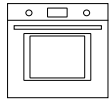
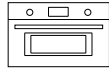
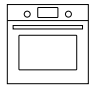
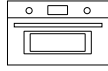
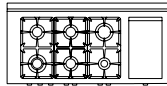
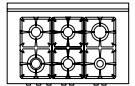
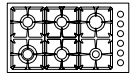
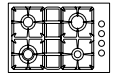

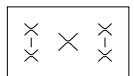
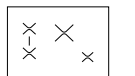
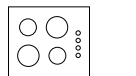


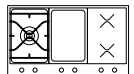
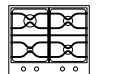
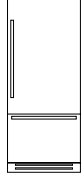
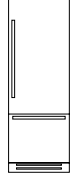
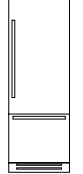
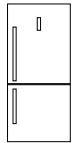
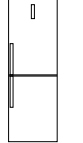
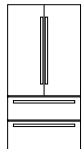


“It’s our mission to make kitchen appliances that function perfectly for the lives of our Bertazzoni owners. By making beautiful products we feed their eyes, brains and hearts, and we give pleasure. Our deeper mission is to make people happier by making products that bring joy to their lives.”



Overview

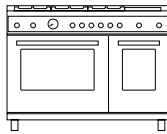
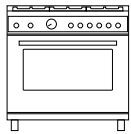
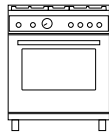
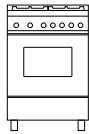


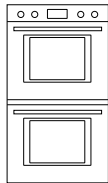
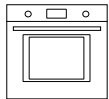
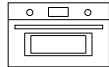
Professional Series Cooking				
Ranges	48"  6 brass burners and griddle, gas double oven PROF486GGASXT 6 brass burners and griddle, electric double oven, self-clean PROF486GDFSXT Colour options X BI NE GI AR RO	36"  6 brass burners, gas oven PROF366GASXT 6 brass burners, electric oven self-clean PROF366DFSXT 5 induction zones, electric oven, self-clean PROF365INSXT Colour options X BI NE GI AR RO	30"  4 brass burners, gas oven PROF304GASXT 4 brass burners, electric oven, self-clean PROF304DFSXT 4 induction zones, electric oven, self-clean PROF304INSXT 4 induction zones, electric oven, manual clean PROF304INMXE (stainless steel only) Colour options X BI NE GI AR RO	24"  4 aluminum burners, gas oven PROF244GASXE Colour options X
Ovens	30"  Convection double oven, self-clean with Assistant PROFD30XT Convection double oven, self-clean PROFD30XV	 Convection single oven, self-clean with Assistant PROFS30XT Convection single oven, self-clean PROFS30XV	 Combi steam oven PROCS30X Combi speed oven PROSO30X Microwave oven MO30STANE Warming drawer PROWD30X	24"  Convection single oven PROFS24XV  Combi speed oven SO24PROX
Rangetops	48"  6 brass burners and griddle CB486G00X	36"  6 brass burners CB36600X 5 brass burners CB36500X		
Cooktops	36"  Drop-in, 6 brass burners DB36600X Drop-in, low profile, 6 brass burners QB36600X Drop-in, low profile, 5 brass burners QB36500X	30"  Drop-in, low profile, 4 brass burners QB30400X Drop-in, low profile, 4 aluminum burners Q30400X	24"  4 aluminum burners V24400X	
Electric cooktops	36"  5 induction zones P365IAE	30"  4 induction zones P304IAE 4 ceramic zones P304CERNE	24"  4 ceramic zones P244CERNE	

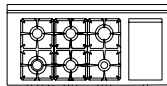
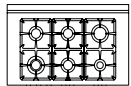
Professional Series Refrigeration			
Segmented cooktops	36"  5 gas brass burners PM36500X 5 gas brass burners, left wok PM365S0X 3 gas brass burners and griddle PM3630GX	24"  3 gas brass burners and 2 induction zones PM36310X 1 gas brass burners, 2 induction zones and griddle PM3611GX 5 induction zones PM3601GX	3 brass burners PMB24300X 4 gas burners PM24400X
Built-in	36"  Panel installed, left swing door REF36PIXL Panel installed, right swing door REF36PIXR Panel ready, left swing door REF36PRL Panel ready, right swing door REF36PRR	30"  Panel installed, left swing door REF30PIXL Panel installed, right swing door REF30PIXR Panel ready, left swing door REF30PRL Panel ready, right swing door REF30PRR	24"  Panel ready, left or right reversible swing door REF24PR
Freestanding	31"  Bottom mount, left swing door REF31BMXL Bottom mount, right swing door REF31BMXR	24"  Bottom mount, reversible door REF24BMX	
Counter depth French door	36"  French door, 2 separate freezer drawers REF36X/17		
Built-in	24"  Panel installed, 16 place settings DW24XT Panel installed, 14 place settings DW24XV Panel ready DW24PR	18"  Panel ready DW18PR	

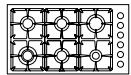
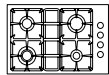
To pair all refrigerators and dishwashers with the matching handle kits, please visit bertazzoni.com for model # specifics. For full specifications and installation instructions for each model go to US.BERTAZZONI.COM / CA.BERTAZZONI.COM

Master Series Cooking

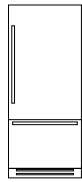
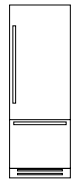
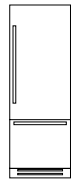


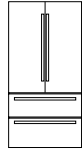
Ranges	48"	36"	30"	24"
				
	6 brass burners and griddle, gas double oven MAST486GGASXT (stainless steel only)	6 brass burners, gas oven MAST366GASXT (stainless steel only)	5 aluminum burners, gas oven MAST305GASXE	4 aluminum burners, gas oven MAST244GASXE
	6 burners and griddle, electric double oven, self-clean MAST486GDFSXT (stainless steel only)	6 brass burners, electric oven, self-clean MAST366DFSXT (stainless steel only)	5 aluminum burners, electric oven, manual clean MAST305DFMXE	
	6 aluminum burners and griddle, gas double oven MAST486GGASXE	5 aluminum burners, gas oven MAST365GASXE	4 induction zones, electric oven, manual clean MAST304INMXE (stainless steel only)	
	6 aluminum burners and griddle, electric double oven, manual clean MAST486GDFMXE	5 aluminum burners, electric oven, manual clean MAST365DFMXE	4 aluminum burners, gas oven MAST304GASXV	
		5 induction zones, electric oven, self-clean MAST365INSXT (stainless steel only)		
		5 induction zones, electric oven, manual clean MAST365INMXE (stainless steel only)		
	Colour options X BI NE	Colour options X BI NE	Colour options X BI NE	Colour options X BI NE

Ovens	30"		
			
	Convection double oven, self-clean with Assistant MASFD30XT	Convection single oven, self-clean with Assistant MASFS30XT	Combi steam oven MASC30X
	Convection double oven, self-clean MASFD30XV	Convection single oven, self-clean MASFS30XV	Combi speed oven MASSO30X
			Warming drawer MASWD30X



Rangetops	48"	36"
		
	6 brass burners and griddle CB48M6G00X	6 brass burners CB36M600X
		5 brass burners CB36M500X

Cooktops	36"	30"
		
	Drop-in, 6 brass burners QB36M600X	Drop-in, low edge, 4 brass burners QB30M400X
	Drop-in, low edge, 6 brass burners QB36M500X	Drop-in, low edge, 4 aluminum burners Q30M400X
	Drop-in, low edge, 5 aluminum burners Q36M500X	

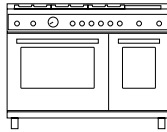

Master Series Refrigeration

Built-in	36"	30"	24"
			
	Panel installed, left swing door REF36PIXL	Panel installed, left swing door REF30PIXL	Panel ready, left or right reversible swing door REF24PR
	Panel installed, right swing door REF36PIXR	Panel installed, right swing door REF30PIXR	
	Panel ready, left swing door REF36PRL	Panel ready, left swing door REF30PRL	
	Panel ready, right swing door REF36PRR	Panel ready, right swing door REF30PRR	
Freestanding	31"	24"	
			
	Bottom mount, left swing door REF31BMXL	Bottom mount, reversible door REF24BMX	
	Bottom mount, right swing door REF31BMXR		
Counter depth French door	36"		
			
	French door, 2 separate freezer drawers REF36X17		

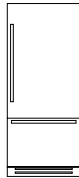
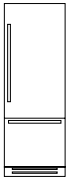

Master Series Dishwashers

Built-in	24"	18"
		
	Panel installed, 16 place settings DW24XT	Panel ready DW18PR
	Panel installed, 14 place settings DW24XV	
	Panel ready DW24PR	

Heritage Series Cooking

Ranges	48"	36"
		
	6 brass burners and griddle, gas double oven HER486GGASNE	6 brass burners, gas oven HER366GASNE
	6 brass burners and griddle, electric double oven, self-clean oven HER486GDFSNE	6 brass burners, electric self-clean oven HER366DFSNE
	Colour options <input type="checkbox"/> NE <input type="checkbox"/> AV <input type="checkbox"/> X	Colour options <input type="checkbox"/> NE <input type="checkbox"/> AV <input type="checkbox"/> X

Heritage Series Refrigeration



Built-in	36"	30"	24"
			
	Panel installed, left swing door REF36PIXL	Panel installed, left swing door REF30PIXL	Panel ready, left or right reversible swing door REF24PR
	Panel installed, right swing door REF36PIXR	Panel installed, right swing door REF30PIXR	
	Panel ready, left swing door REF36PRL	Panel ready, left swing door REF30PRL	
	Panel ready, right swing door REF36PRR	Panel ready, right swing door REF30PRR	

Counter depth French door

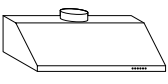
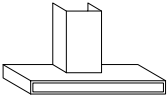
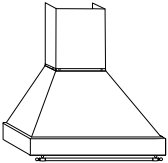
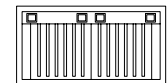
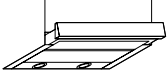
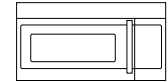
36"

French door, 2 separate freezer drawers REF36X/17

Heritage Series Dishwashers

Built-in	24"	18"
		
	Panel installed, 16 place settings DW24XT	Panel ready DW18PR
	Panel installed, 14 place settings DW24XV	
	Panel ready DW24PR	

Professional, Master & Heritage Series Ventilation

	48"	36"	30"	24"
Canopy 	2 motors, 1200 CFM KU48PRO2X/14 1 motor, 600 CFM KU48PRO1X/14	2 motors, 1200 CFM KU36PRO2X/14 1 motor, 600 CFM KU36PRO1X/14 1 motor, 400 CFM KU36PRO1XV	1 motor, 600 CFM KU30PRO1X/14 1 motor, 400 CFM KU30PRO1XV	1 motor, 600 CFM KU24PRO1X/14 1 motor, 400 CFM KU24PRO1XV
Design 	48" Wallmount, 1 motor 600 CFM KG48CONX Wallmount, 1 motor 600 CFM K48CON/14	36" Wallmount, 1 motor 600 CFM KG36CONX Wallmount, 1 motor 600 CFM K36CONX/14	30" Wallmount, 1 motor 600 CFM KG30CONX	
Heritage 	48" Wallmount, 1 motor 600 CFM K48HERTX/14 + canopy KC48HERTNE + canopy KC48HERTAV + canopy KC48HERTX Colour options <input type="checkbox"/> NE <input type="checkbox"/> AV <input type="checkbox"/> X	36" Wallmount, 1 motor 600 CFM K36HERTX/14 + canopy KC36HERTNE + canopy KC36HERTAV + canopy KC36HERTX Colour options <input type="checkbox"/> NE <input type="checkbox"/> AV <input type="checkbox"/> X		
Liner 	48" 2 motors, 1200 CFM KIN46PROX	36" 2 motors, 1000 CFM KIN36PROX	30" 1 motor, 600 CFM KIN30PROX	
Visor 	30" 1 motor, 500 CFM KTV30PRO1X	24" 24" 1 motor, 300 CFM KTV24PRO1X		
OTR 	30" Over-the-range microwave hood KOTR30X Over-the-range microwave hood, convection KOTR30XT			

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Julian Anderson,
Giuseppe Brancato,
Phil Sayer

Design:
Pentagram

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Warranty:
Two-years warranty
covers the product,
parts and labor.

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