



BERTAZZONI

2015/16

RANGE COOKERS

BUILT-IN OVENS

HOBS

COOKER HOODS

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

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

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

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

The Italian way

The best traditions

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

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

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

They were soon a success and before long the Bertazzoni name became known across Italy.

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

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

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

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





Engineered for the art of cooking

STAINLESS STEEL UPSTAND

HIGH EFFICIENCY HOB DESIGN

*DIFFERENT SIZED/POWERED BURNERS
FOR FLEXIBLE COOKING

*5kW DUAL WOK BURNER/S

*TOUCH CONTROL -
DIGITAL PROGRAMMER AND FOOD PROBE

*RANGE CHOICES:
ELECTRIC / HYBRID

*MULTI-FUNCTION OVEN:
FAN / BAKING / GRILLING

*TELESCOPIC RUNNERS

ELECTRIC GRILL

*SOFT CLOSE DOOR

*SOFT CLOSE STORAGE DRAWER



Professional Series
90cm Single Dual Fuel Range Cooker,
Gloss Orange (544446150)

* SPECIFICATIONS ARE MODEL DEPENDENT



SINGLE PIECE PRESSED HOB

FULL BRASS BURNERS*

STYLE CHOICES:*
PROFESSIONAL / MASTER / HERITAGE

ERGONOMIC DESIGN KNOBS

METAL HANDLE

HEAVY-DUTY SHELVES*

TRIPLE-GLAZED DOORS

ALL STAINLESS-STEEL CONSTRUCTION

TEN COLOUR OPTIONS:*
GLOSS FINISH / MATT FINISH

HEIGHT ADJUSTABLE LEGS / LEVELING FEET*

**GOOD
DESIGN**

Winner of
Good Design award

Cooking with a Bertazzoni

The latest and best

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

Featuring the latest technology, models include new mighty 120cm Twin oven and new versatile 100cm XG or Twin oven, 90cm Twin or Single oven and the versatile 60cm.

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

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

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

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

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

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

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

The soft close guarantees a smooth closing of the door.







Bertazzoni Professional Series
electric ovens digital programmer.



Dual fuel and induction range cookers

Bertazzoni range cookers are available with electric ovens. Oven functions are operated electronically, giving precise control between 40°C and 250°C.

For convection cooking, the balanced air-flow provided by the heating element around the fan ensures even heat distribution for single and multi-level roasting and baking, without flavour crossover.

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

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

It also manages the food probe, enabling you to measure the precise core temperature of food to get perfect cooking results.

Hybrid range cooker

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

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

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

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



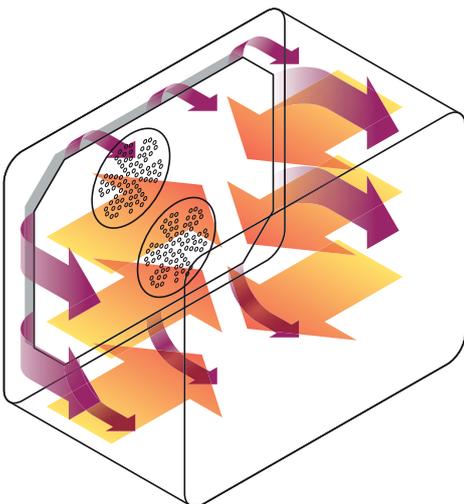


Built-in ovens

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

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

The American style 76cm ovens feature the Bertazzoni dual-diagonal convection system providing a balanced airflow and therefore even heat distribution throughout the oven cavity. This prevents hot spots and heat shadows in the oven cavity. So when using the oven for more than one dish, the different levels cook much more evenly than in a traditional convection oven.



For traditional cooking, such as baking and recipes that require conventional heat, the oven operates with the top and bottom heating elements only. The American style 76cm ovens have a large capacity with seven numbered shelf positions. The bottom shelf is designed with a lowered rack to maximise space. Telescopic glides help make loading and unloading shelves easy.

Oven doors have at least triple-glazed insulation. New, advanced materials are used to insulate the oven cavity and improve energy efficiency. The high-quality inner frame trims are in stainless steel.

Intelligent control

76cm and 60cm built-in electric ovens have programmable micro-processor controlled cooking functions, with assisted cooking modes created by Italian chef consultant Roberto Carcangiu.

The settings memory lets you also manage and build up your own bank of cooking methods. The touch-control interface is intuitive and very simple to use. Alternatively, the oven can be operated entirely manually if desired.

Direct digital control and immediate feedback of the oven functions gives you much greater precision and flexibility than manual controls. It saves energy, reduces loss of weight during cooking, and retains the nutrients in foods better. The result: healthier cooking for better food.

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

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



BERTAZZONI ASSISTANT

MANAGE

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

SAVE

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

RETRIEVE

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





Combi-microwaves

With its 38 litres family-sized capacity, the combined multi-function electric and microwave oven has convection, regular or grill heating modes with a microwave boost function to reduce cooking times significantly compared with a conventional oven. In microwave mode it has five power levels.

Combi-steam ovens

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

Warming drawers

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

Coffee machine

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

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

Gas hobs

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

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

Bertazzoni's exclusive power burners in full brass have dual burner rings giving anything from a delicate low simmer to full power (less than 0.48 to 5kW).

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

Induction hobs

Advanced technology induction cooking uses electromagnetic energy that transfers directly to the pan. There is no waste of energy and no stored or residual heat. Since heat is not transferred to the surface, there is no waiting for elements to heat up; full power is available immediately. It also gives you complete precision since you can adjust the cooking heat instantly. Each induction zone has electronic touch controls, variable low-to-high power, and a pan detection system.

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

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

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



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





Segmented hobs

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

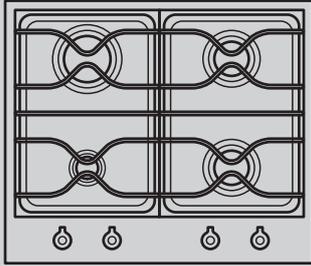
The low-edge 90cm hobs are cleverly designed with three 30cm segments. There is a choice of five combinations of segments ranging from all-gas models to the gas/griddle/induction model.

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

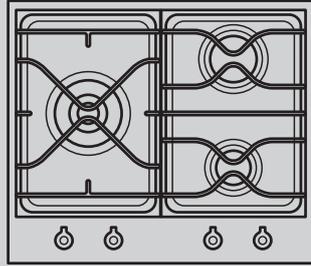
The design of the Bertazzoni segmented hobs has been developed in collaboration with the designer Stefano Giovannoni and won the prestigious Interior Design Best of Year Award. Their clean aesthetic style equally suit a kitchen equipped with Bertazzoni Professional Series or Design Series appliances.

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

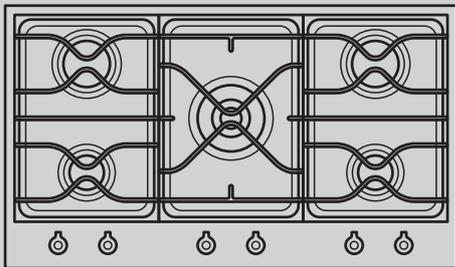
2 segment gas



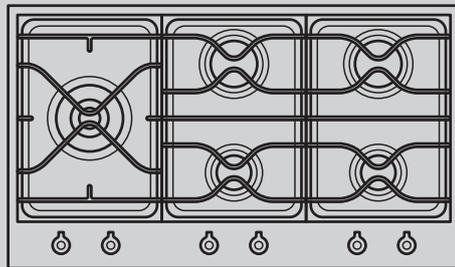
2 segment gas



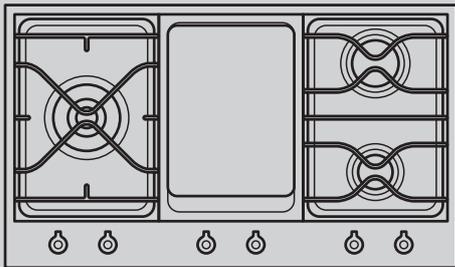
3 segment gas



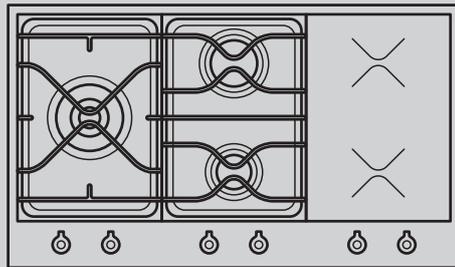
3 segment gas, alternative layout



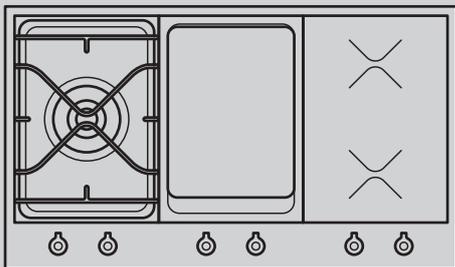
2 segment gas, 1 segment griddle



2 segment gas, 1 segment induction



1 segment gas, 1 segment griddle,
1 segment induction



Cooker hoods

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

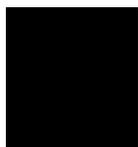
Canopy hoods have removable dishwasher safe stainless-steel baffle and aluminium mesh filters. The canopy chimney and optional duct cover of varying widths are height adjustable. The hoods have an efficient yet quiet 800m³h of extraction capacity and Bertazzoni Professional Series also offers a powerful double-motor hood with over 1600m³h of extraction. LED lights give bright hob illumination.







Colours of Italy



NERO
BLACK



BIANCO
PURE WHITE



GIALLO
YELLOW



ARANCIO
ORANGE



ROSSO
RED



VINO
BURGUNDY



STAINLESS
STEEL

Bertazzoni Professional Series

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

Beautiful

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

Tough

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





NERO OPACO
MATT BLACK



VINO OPACO
MATT BURGUNDY



CREMA OPACO
MATT CREAM

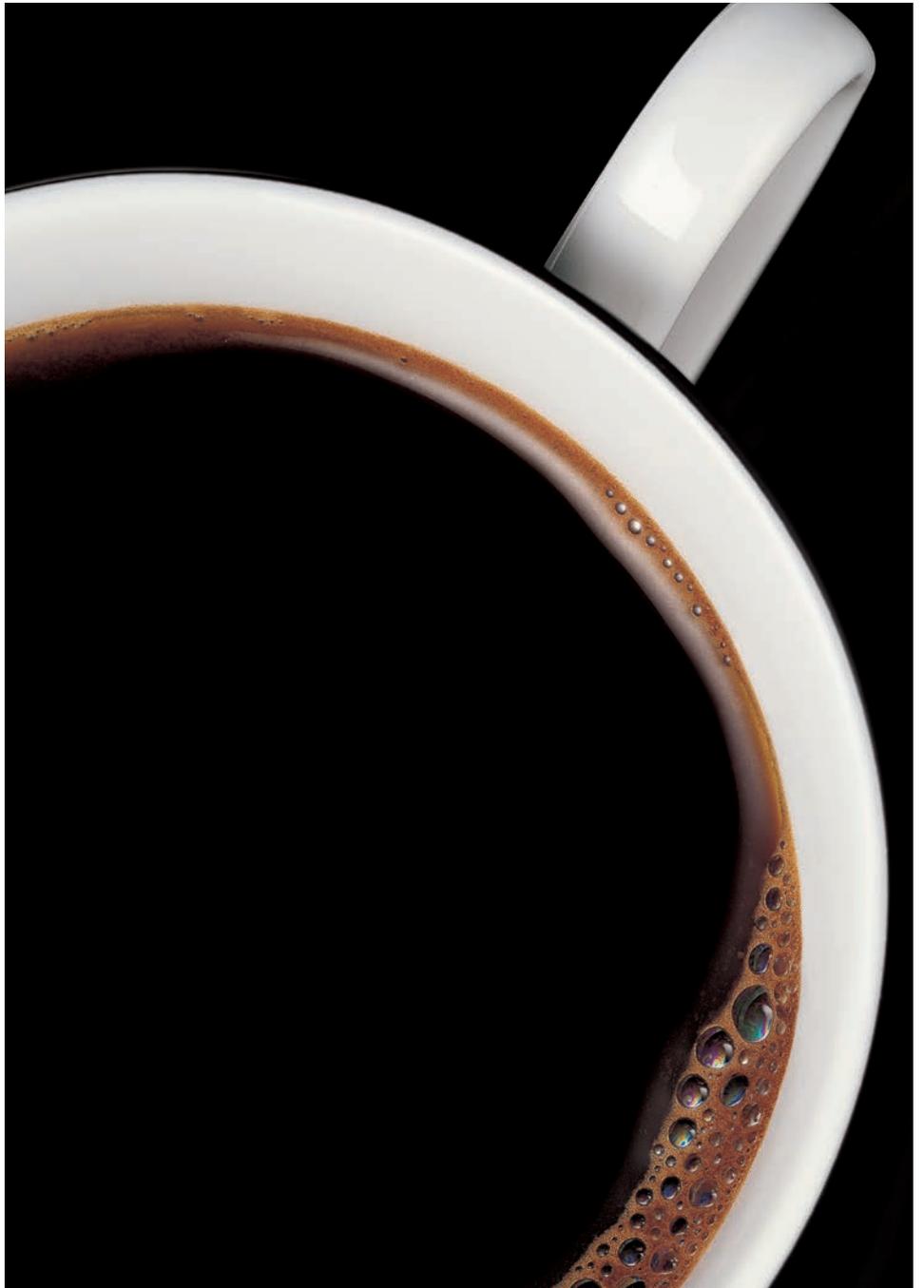
Bertazzoni Master Series Heritage Series

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

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

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

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





Professional Series

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

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

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

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

MODEL LINE-UP

120cm Twin dual fuel range cooker
100cm XG dual fuel range cooker
100cm XG induction range cooker
100cm Twin dual fuel range cooker
100cm Twin induction range cooker
90cm Twin dual fuel range cooker
90cm Twin induction range cooker
90cm Single dual fuel range cooker
90cm Single induction range cooker
90cm Single hybrid range cooker

76cm XL built-in electric oven
60cm built-in electric ovens
45cm compact built-in combi microwave oven
45cm compact built-in combi steam oven
60cm warming drawer

Built-in hobs
Built-in segmented hobs

Cooker hoods



Bertazzoni's stainless-steel ergonomic design knobs.

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





**BERTAZZONI
PROFESSIONAL SERIES**

120CM TWIN
RANGE COOKER

The super-wide dual fuel 120cm range cooker is an uncompromising statement of power and prestige in your kitchen. The two electric 9 function ovens give great flexibility to your cooking. They both have a balanced air-flow convection fan and electric grill.

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

**BERTAZZONI
PROFESSIONAL SERIES**

100CM XG RANGE COOKER
100CM TWIN RANGE COOKER
90CM TWIN RANGE COOKER

The XG range cooker is the pinnacle of versatility. The main electric oven features 9 functions, from convection, baking and grilling to warming. The useful auxiliary oven, without fan, has four modes. A powerful adjustable grill is provided in the third oven.

The 100cm and 90cm Twin range cookers give great versatility and style to your kitchen. The main oven has nine functions. The useful auxiliary oven, without fan, has four modes.

Bertazzoni Twin and XG range cookers feature a digital programmer which gives you an immediate feedback of the oven functions and manages the food probe which enhance cooking accuracy and allow you to obtain excellent results.

**BERTAZZONI
PROFESSIONAL SERIES**

90CM SINGLE RANGE COOKER
90CM SINGLE HYBRID RANGE COOKER

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

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

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

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

BERTAZZONI PROFESSIONAL SERIES BUILT-IN OVENS

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

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

BERTAZZONI PROFESSIONAL SERIES HOBS

Bertazzoni gas hobs feature one-piece stainless-steel worktops, precision engineered burners, safe and reliable ignition systems, easy controls, and a powerful, flexible and accurate cooking performance. The brass burners include Bertazzoni's exclusive dual-power burner for high-efficiency power with a delicate low-simmer.

The clever and smart factory assembled segmented hobs have won a number of design and engineering awards since their introduction. The 90cm hobs are designed in three 30cm segments, with combinations of gas, griddle and two-zone induction – a choice of five configurations in all. The 60cm format is available in two configurations.

BERTAZZONI PROFESSIONAL SERIES COOKER HOODS

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

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

Below: the Bertazzoni Professional Series gas hob with dual-ring power burner.





Design Series

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

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

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

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

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

MODEL LINE-UP

76cm XL built-in electric oven
 60cm built-in electric ovens
 45cm compact built-in electric ovens
 45cm compact built-in combi microwave oven
 45cm compact built-in combi steam oven
 60cm warming drawer
 45cm coffee machine

Built-in induction hobs



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





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

**BERTAZZONI
DESIGN SERIES
BUILT-IN OVENS**

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

The Bertazzoni electric oven features the full range of fast and even heating from its fan convection system as well as traditional non-convection cooking.

It is equipped with a powerful, full-width electric grill.

**BERTAZZONI
DESIGN SERIES
BUILT-IN COMPACT OVENS**

The Bertazzoni combi-microwave oven with a family-sized capacity, is versatile and easy-to-use. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook.

The combi-steam oven uses water vapour to cook food. The oven features a digital programmer for 15 preset cooking sequences in 6 cooking functions, which include fish, meat and vegetables. The oven can also be used as a traditional oven featuring functions as convection and grill. The combination of steam and hot air also gives excellent baking and roasting results.

**BERTAZZONI
DESIGN SERIES
WARMING DRAWER**

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

**BERTAZZONI
DESIGN SERIES
COFFEE MACHINE**

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

**BERTAZZONI
DESIGN SERIES
INDUCTION HOBBS**

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

Master Series

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

Electric oven models have convection and non-convection functions.

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

Range cookers are controlled by large round soft-touch knobs and feature professional-style handles.

MODEL LINE-UP

100cm XG dual fuel range cooker
100cm Twin dual fuel range cooker
90cm Twin dual fuel range cooker (5 burners)
90cm Single dual fuel range cooker (5 burners)
60cm Single dual fuel range cooker (4 burners)

Cooker hoods



Left: Bertazzoni Master series soft touch knob.





**BERTAZZONI
MASTER SERIES**

100CM XG DUAL FUEL
RANGE COOKER
100CM TWIN DUAL FUEL
RANGECOOKER
90CM TWIN DUAL FUEL
RANGE COOKER (5 BURNERS)

The 100cm XG six-burner range cooker is the pinnacle of versatility. The main electric oven features 9 functions to suit every kind of cooking style. The useful auxiliary oven, without fan, has four modes. A powerful adjustable grill is provided in the third oven. The hob features two dual-ring power burner giving anything from a delicate low simmer to full power (less than 0.48 to 5kW).

The Bertazzoni Master Twin range cookers give great versatility and style to your kitchen. The main electric oven has eleven functions, from convection, baking and grilling to pizza and fast preheat. The useful auxiliary oven, without fan, has four modes. Triple-glass doors minimise heat loss. Hobs have six or five versatile gas burners in brass including a dual-ring power burner.

**BERTAZZONI
MASTER SERIES**

90CM SINGLE DUAL FUEL
RANGE COOKER (5 BURNERS)

The 90cm Single range cooker has 9 functions and It features an electric grill. The triple-glazed oven door allows for perfect insulation. Hobs have five versatile gas burners.

**BERTAZZONI
MASTER SERIES**

60CM SINGLE DUAL FUEL
RANGE COOKER (4 BURNERS)

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

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

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

**BERTAZZONI
MASTER SERIES**

COOKER HOODS

These stainless-steel hoods available in three matt colours on the 90cm model are designed to match in with Bertazzoni Master Series range cookers. There are three settings for different extraction levels.

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

Heritage Series

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

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

The range consists of 120cm Twin, 100cm XG and Twin, 90cm Twin and Single range cookers. All are available in three matt colour options, which bring a durable heritage dimension to the style of your kitchen.

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

MODEL LINE-UP

120cm Twin dual fuel range cooker
100cm XG dual fuel range cooker
100cm Twin dual fuel range cooker
90cm Twin dual fuel range cooker
90cm Single dual fuel range cooker

Cooker hoods



Left: The traditional construction and control knobs give character to Bertazzoni Heritage Series range cookers.



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

**BERTAZZONI
HERITAGE SERIES**

120CM TWIN DUAL FUEL
RANGE COOKER
100CM XG DUAL FUEL
RANGE COOKER
100CM TWIN DUAL FUEL
RANGE COOKER

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

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

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

**BERTAZZONI
HERITAGE SERIES**

90CM TWIN DUAL FUEL
RANGE COOKER
90CM SINGLE DUAL FUEL
RANGE COOKER

The 90cm Twin and Single range cookers also have six hob burners in brass. The Twin range cooker offers two electric ovens, whilst the 90cm Single range cooker is available with one electric oven.



**BERTAZZONI
HERITAGE SERIES
COOKER HOODS**

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

A useful drawer with soft closing system is provided below the oven.

Right: Bertazzoni Heritage Series 100cm XG Nero/Black.



Bertazzoni Green

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

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

Our materials are safe and recyclable

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

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

Our products use energy efficiently

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

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



TECHNICAL DATA

**Range Cookers and Built-in
Key to icons**

	Oven light		Quickstart
	Top Element		Defrost/dehydrate
	Bottom Element		Warming/sabbath mode
	Conventional Cooking		Proofing
	Traditional Grilling		Self clean
	Pizza Function		Microwave
	Fan Assisted Oven		Convection/microwave
	Fan Assisted Grilling		Grill/microwave
	True Fan Oven		Steam
	Rotisserie		Convection steam
			Regenerating & sterilising

Disclaimer

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

RANGE COOKERS PROFESSIONAL SERIES



PRO120 6G MFE D
120CM 6-BURNER + GRIDDLE,
DUAL FUEL TWIN RANGE COOKER



PRO100 6 MFE T
100CM 6-BURNER
DUAL FUEL XG RANGE COOKER



PRO100 5I MFE T
100CM INDUCTION TOP
XG RANGE COOKER

WORKTOP

Cooking zones

Worktop design

Worktop control

Burners type

Knobs

Pan support

Flame failure device - one hand ignition

Standard accessories

6 gas + 1 griddle

stainless steel squared

knobs

brass

metal coated

cast iron

yes

wok adapter, simmer ring

6 gas

stainless steel squared

knobs

brass

metal coated

cast iron

yes

wok adapter, simmer ring

5 induction

–

knobs

–

metal coated

–

–

–

COOKING ZONES

Front right

Back right

Center

Front left

Back left

Griddle

1 auxiliary 0.48 kW - 1.00 kW

1 rapid 1.05 kW - 3.00 kW

2 semi-rapid 0.60 kW - 1.75 kW

1 dual wok 0.48 kW - 5.00 kW

1 semi-rapid 0.60 kW - 1.75 kW

1100 W, drip tray

1 dual wok 0.48 kW - 5.00 kW

1 rapid 1.05 kW - 3.00 kW

2 semi-rapid 0.60 kW - 1.75 kW

1 dual wok 0.48 kW - 5.00 kW

1 semi-rapid 0.60 kW - 1.75 kW

–

Ø 16 cm, 1100 W - 1400 W

Ø 20 cm, 1400 W - 2000 W

Ø 23 cm, 2300 W - 3000 W

Ø 16 cm, 1100 W - 1400 W

Ø 20 cm, 1400 W - 2000 W

–

OVEN CAVITY

Main oven type

Main oven functions

Main oven equipment

Auxiliary oven type

Auxiliary oven functions

Auxiliary oven equipment

Third oven type

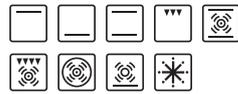
Oven volume

Oven controls

Inner oven door

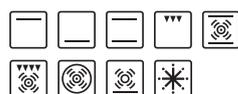
Oven door closing

electric multi-function with electric grill



1 telescopic glide shelf, 1 enamelled tray
2 wire shelves, 1 grill trivet for tray, 1 light,
1 handle, 1 roof tray

electric multi-function with electric grill



1 enamelled tray, 1 wire shelf, 1 grill trivet for
tray, 1 light, 1 roof tray

–

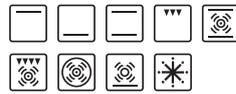
main 69 L, auxiliary 69 L

knobs and digital programmer with
food probe

triple removable glass

soft close

electric multi-function with electric grill



1 telescopic glide shelf, 1 enamelled tray
2 wire shelves, 1 grill trivet for tray, 1 light,
1 handle, 1 roof tray

electric conventional with electric grill



1 enamelled tray, 1 wire shelf, 1 grill trivet for
tray, 1 light, 1 roof tray

electric

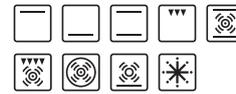
main 69 L, auxiliary 54 L, third 24 L

knobs and digital programmer with
food probe

triple removable glass

soft close

electric multi-function with electric grill



1 telescopic glide shelf, 1 enamelled tray
2 wire shelves, 1 grill trivet for tray, 1 light,
1 handle, 1 roof tray

electric conventional with electric grill



1 enamelled tray, 1 wire shelf, 1 grill trivet for
tray, 1 light, 1 roof tray

electric

main 69 L, auxiliary 54 L, third 24 L

knobs and digital programmer with
food probe

triple removable glass

soft close

BOTTOM

soft close drawer, stainless steel legs

soft close drawer, plinth, levelling feet

soft close drawer, plinth, levelling feet

TECHNICAL SPECIFICATIONS

Electrical requirements

Energy rating

220/240 V, 50/60 Hz, 26 A, 6000 W

main oven A, auxiliary oven A

220/240 V, 50/60 Hz, 28.3 A, 6500 W

main oven A, auxiliary oven A

220/240 V, 50/60 Hz, 61.3 A, 14100 W

main oven A, auxiliary oven A

COLOUR AND PRODUCT CODES

X	544446095	AR	544446101
NE	544446096	RO	544446099
BI	544446097	VI	544446098
GI	544446100		

X	544446102	AR	544446108
NE	544446103	RO	544446106
BI	544446104	VI	544446105
GI	544446107		

X	544446109	AR	544446115
NE	544446110	RO	544446113
BI	544446111	VI	544446112
GI	544446114		



**PRO100 6 MFE D
100CM 6-BURNER
DUAL FUEL TWIN RANGE COOKER**



**PRO100 5I MFE D
100CM INDUCTION TOP
TWIN RANGE COOKER**



**PRO90 6 MFE D
90CM 6-BURNER
DUAL FUEL RANGE COOKER**

WORKTOP

Cooking zones
Worktop design
Worktop control
Burners type
Knobs
Pan support
Flame failure device - one hand ignition
Standard accessories

6 gas
stainless steel squared
knobs
brass
metal coated
cast iron
yes
wok adapter, simmer ring

5 induction
-
knobs
-
metal coated
-
-
-

6 gas
stainless steel squared
knobs
brass
metal coated
cast iron
yes
wok adapter, simmer ring

COOKING ZONES

Front right
Back right
Center
Front left
Back left
Griddle

1 dual wok 0.48 kW - 5.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

Ø 16 cm, 1100 W - 1400 W
Ø 20 cm, 1400 W - 2000 W
Ø 23 cm, 2300 W - 3000 W
Ø 16 cm, 1100 W - 1400 W
Ø 20 cm, 1400 W - 2000 W
-

1 auxiliary 0.48 kW - 1.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

OVEN CAVITY

Main oven type
Main oven functions
Main oven equipment
Auxiliary oven type
Auxiliary oven functions
Auxiliary oven equipment
Third oven type
Oven volume
Oven controls
Inner oven door
Oven door closing

electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray
electric conventional with electric grill
1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray

electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray
electric conventional with electric grill
1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray

electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray
electric conventional with electric grill
1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray

Auxiliary oven equipment
Third oven type
Oven volume
Oven controls
Inner oven door
Oven door closing

1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray
-
main 69 L, auxiliary 54 L
knobs and digital programmer with food probe
triple removable glass
soft close

1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray
-
main 69 L, auxiliary 54 L
knobs and digital programmer with food probe
triple removable glass
soft close

1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray
-
main 69 L, auxiliary 38 L
knobs and digital programmer with food probe
triple removable glass
soft close

BOTTOM

soft close drawer, stainless steel legs

soft close drawer, stainless steel legs

soft close drawer, stainless steel legs

TECHNICAL SPECIFICATIONS

Electrical requirements
Energy rating

220/240 V, 50/60 Hz, 18.7 A, 4300 W
main oven A, auxiliary oven A

220/240 V, 50/60 Hz, 50.9 A, 11700 W
main oven A, auxiliary oven A

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

COLOUR AND PRODUCT CODES

X	544446116	AR	544446122
NE	544446117	RO	544446120
BI	544446118	VI	544446119
GI	544446121		

X	544446123	AR	544446129
NE	544446124	RO	544446127
BI	544446125	VI	544446126
GI	544446128		

X	544446130	AR	544446136
NE	544446131	RO	544446134
BI	544446132	VI	544446133
GI	544446135		



PRO90 5I MFE D
90CM INDUCTION TOP
TWIN RANGE COOKER



PRO90 6 MFE S
90CM 6-BURNER
DUAL FUEL SINGLE RANGE COOKER



PRO90 5I MFE S
90CM INDUCTION TOP
ELECTRIC SINGLE RANGE COOKER

WORKTOP			
Cooking zones	5 induction	6 gas	5 induction
Worktop design	–	stainless steel squared	–
Worktop control	knobs	knobs	knobs
Burners type	–	brass	–
Knobs	metal coated	metal coated	metal coated
Pan support	–	cast iron	–
Flame failure device - one hand ignition	–	yes	–
Standard accessories	–	wok adapter, simmer ring	–
COOKING ZONES			
Front right	Ø 16 cm, 1100 W - 1400 W	1 auxiliary 0.48 kW - 1.00 kW	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 1400 W - 2000 W	1 rapid 1.05 kW - 3.00 kW	Ø 20 cm, 1400 W - 2000 W
Center	Ø 23 cm, 2300 W - 3000 W	2 semi-rapid 0.60 kW - 1.75 kW	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W	1 dual wok 0.48 kW - 5.00 kW	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W	1 semi-rapid 0.60 kW - 1.75 kW	Ø 20 cm, 1400 W - 2000 W
Griddle	–	–	–
OVEN CAVITY			
Main oven type	electric multi-function with electric grill	electric multi-function with electric grill	electric multi-function with electric grill
Main oven functions			
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 2 lights, 1 handle, 1 roof tray	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 2 lights, 1 handle, 1 roof tray
Auxiliary oven type	electric conventional with electric grill	–	–
Auxiliary oven functions		–	–
Auxiliary oven equipment	1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray	–	–
Third oven type	–	–	–
Oven volume	main 69 L, auxiliary 38 L	103 L	103 L
Oven controls	knobs and digital programmer with food probe	knobs and digital programmer with food probe	knobs and digital programmer with food probe
Inner oven door	triple removable glass	triple removable glass	triple removable glass
Oven door closing	soft close	soft close	soft close
BOTTOM			
	soft close drawer, stainless steel legs	soft close drawer, stainless steel legs	soft close drawer, stainless steel legs
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W	220/240 V, 50/60 Hz, 16 A, 3500 W	220/240 V, 50/60 Hz, 47.4 A, 10900 W
Energy rating	main oven A, auxiliary oven A+	A	A
COLOUR AND PRODUCT CODES			
X	544446137	AR	544446143
NE	544446138	RO	544446141
BI	544446139	VI	544446140
GI	544446142		
X	544446144	AR	544446150
NE	544446145	RO	544446148
BI	544446146	VI	544446147
GI	544446149		
X	544446151	AR	544446157
NE	544446152	RO	544446155
BI	544446153	VI	544446154
GI	544446156		



PRO90 6 HYB S
90CM 6-BURNER
SINGLE RANGE COOKER

WORKTOP	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	yes
Standard accessories	wok adapter, simmer ring
COOKING ZONES	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-
OVEN CAVITY	
Main oven type	hybrid multi-function with electric grill
Main oven functions	Electric     Gas  
Main oven equipment	1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray
Auxiliary oven type	-
Auxiliary oven functions	
Auxiliary oven equipment	-
Third oven type	-
Oven volume	124 L
Oven controls	knobs
Inner oven door	triple removable glass
Oven door closing	soft close
BOTTOM	
	soft close drawer, stainless steel legs
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 13 A, 3000 W
Energy rating	gas oven A, electric oven B
COLOUR AND PRODUCT CODES	

X	544446158	AR	544446164
NE	544446159	RO	544446162
BI	544446160	VI	544446161
GI	544446163		

RANGE COOKERS

MASTER SERIES



MAS100 6 MFE T
100CM 6-BURNER
DUAL FUEL XG RANGE COOKER



MAS100 6 MFE D
100CM 6-BURNER
TWIN DUAL FUEL RANGE COOKER



MAS90 5 MFE D
90CM 5-BURNER
TWIN DUAL FUEL RANGE COOKER

WORKTOP

Cooking zones
Worktop design
Worktop control
Burners type
Knobs
Pan support
Flame failure device - one hand ignition
Standard accessories

6 gas
stainless steel squared
knobs
aluminium
soft touch
cast iron
yes
-

6 gas
stainless steel squared
knobs
aluminium
soft touch
cast iron
yes
-

5 gas
stainless steel squared
knobs
aluminium
soft touch
cast iron
yes
-

COOKING ZONES

Front right
Back right
Center
Front left
Back left
Griddle

1 dual wok 0.48 kW - 5.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

1 dual wok 0.48 kW - 5.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

1 auxiliary 0.48 kW - 1.00 kW
1 rapid 1.05 kW - 3.00 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

OVEN CAVITY

Main oven type
Main oven functions

electric multi-function with electric grill

electric multi-function with electric grill

electric multi-function with electric grill

Main oven equipment

1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray

1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray

1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray

Auxiliary oven type
Auxiliary oven functions

electric conventional with electric grill

electric conventional with electric grill

electric conventional with electric grill

Auxiliary oven equipment

1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray

1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray

1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray

Third oven type

electric

-

-

Oven volume

main 69 L, auxiliary 54 L, third 24 L

main 69 L, auxiliary 54 L

main 69 L, auxiliary 38 L

Oven controls

knobs and thermometer dial

knobs and thermometer dial

knobs and thermometer dial

Inner oven door

triple removable glass

triple removable glass

triple removable glass

Oven door closing

standard

standard

standard

BOTTOM

soft close drawer, plinth, levelling feet

storage compartment, stainless steel legs

storage compartment, stainless steel legs

TECHNICAL SPECIFICATIONS

Electrical requirements

220/240 V, 50/60 Hz, 28.3 A, 6500 W

220/240 V, 50/60 Hz, 18.7 A, 4300 W

220/240 V, 50/60 Hz, 17.9 A, 4100 W

Energy rating

main oven A, auxiliary oven A

main oven A, auxiliary oven A

main oven A, auxiliary oven A+

COLOUR AND PRODUCT CODES

X 544446075	VI 544446077
NE 544446076	CR 544446078

X 544446079	VI 544446081
NE 544446080	CR 544446082

X 544446083	VI 544446085
NE 544446084	CR 544446086



MAS90 5 MFE S
90CM 5-BURNER
DUAL FUEL SINGLE RANGE COOKER



MAS60 4 MFE S
60CM 4-BURNER
DUAL FUEL SINGLE RANGE COOKER

WORKTOP	
Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	yes
Standard accessories	-
COOKING ZONES	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	-
OVEN CAVITY	
Main oven type	electric multi-function with electric grill
Main oven functions	
Main oven equipment	1 enamelled tray, 2 wire shelves, 1 grill trivet for tray, 2 lights, 1 handle, 1 roof tray
Auxiliary oven type	-
Auxiliary oven functions	-
Auxiliary oven equipment	-
Third oven type	-
Oven volume	103 L
Oven controls	knobs and thermometer dial
Inner oven door	triple removable glass
Oven door closing	standard
BOTTOM	
	storage compartment, stainless steel legs
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3500 W
Energy rating	A
COLOUR AND PRODUCT CODES	

X 544446087 VI 544446089
 NE 544446088 CR 544446090

X 544446091 VI 544446093
 NE 544446092 CR 544446094

RANGE COOKERS

HERITAGE SERIES



HER120 6G MFE D
120CM 6-BURNER + GRIDDLE,
DUAL FUEL TWIN RANGE COOKER



HER100 6 MFE T
100CM 6-BURNER
DUAL FUEL XG RANGE COOKER



HER100 6 MFE D
100CM 6-BURNER
DUAL FUEL TWIN RANGE COOKER

WORKTOP

Cooking zones
Worktop design
Worktop control
Burners type
Knobs
Pan support
Flame failure device - one hand ignition
Standard accessories

6 gas + 1 griddle
stainless steel squared
knobs
brass
solid metal
cast iron
yes
wok adapter, simmer ring

6 gas
stainless steel squared
knobs
brass
solid metal
cast iron
yes
wok adapter, simmer ring

6 gas
stainless steel squared
knobs
brass
solid metal
cast iron
yes
wok adapter, simmer ring

COOKING ZONES

Front right
Back right
Center
Front left
Back left
Griddle

1 auxiliary 0.48 kW - 1.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
1100 W, drip tray

1 dual wok 0.48 kW - 5.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

1 dual wok 0.48 kW - 5.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

OVEN CAVITY

Main oven type
Main oven functions
Main oven equipment
Auxiliary oven type
Auxiliary oven functions
Auxiliary oven equipment
Third oven type
Oven volume
Oven controls

electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray
electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray
-
main 69 L, auxiliary 69 L
knobs and thermometer dial

electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray
electric conventional with electric grill
1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray
electric
main 69 L, auxiliary 54 L, third 29 L
knobs and thermometer dial

electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray
electric conventional with electric grill
1 enamelled tray, 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray
-
main 69 L, auxiliary 54 L
knobs and thermometer dial

INNER OVEN DOOR

triple removable glass
soft close

triple removable glass
soft close

triple removable glass
soft close

triple removable glass
soft close

BOTTOM

soft close drawer, stainless steel legs

soft close drawer, levelling feet

soft close drawer, stainless steel legs

TECHNICAL SPECIFICATIONS

Electrical requirements
Energy rating

220/240 V, 50/60 Hz, 26 A, 6000 W
main oven A, auxiliary oven A

220/240 V, 50/60 Hz, 28.3 A, 6500 W
main oven A, auxiliary oven A

220/240 V, 50/60 Hz, 18.7 A, 4300 W
main oven A, auxiliary oven A

COLOUR AND PRODUCT CODES

NE 544446165	CR 544446167
VI 544446166	

NE 544446168	CR 544446170
VI 544446169	

NE 544446171	CR 544446173
VI 544446172	



HER90 6 MFE D
90CM 6-BURNER
DUAL FUEL TWIN RANGE COOKER



HER90 6 MFE S
90CM 6-BURNER
DUAL FUEL SINGLE RANGE COOKER

WORKTOP

Cooking zones
Worktop design
Worktop control
Burners type
Knobs
Pan support
Flame failure device - one hand ignition
Standard accessories

6 gas
stainless steel squared
knobs
brass
solid metal
cast iron
yes
wok adapter, simmer ring

6 gas
stainless steel squared
knobs
brass
solid metal
cast iron
yes
wok adapter, simmer ring

COOKING ZONES

Front right
Back right
Center
Front left
Back left
Griddle

1 auxiliary 0.48 kW - 1.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

1 auxiliary 0.48 kW - 1.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
-

OVEN CAVITY

Main oven type
Main oven functions
Main oven equipment
Auxiliary oven type
Auxiliary oven functions

electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 1 light, 1 handle, 1 roof tray
electric conventional with electric grill

electric multi-function with electric grill
1 telescopic glide shelf, 1 enamelled tray 2 wire shelves, 1 grill trivet for tray, 2 lights, 1 handle, 1 roof tray
-
-

Auxiliary oven equipment
Third oven type
Oven volume
Oven controls

1 enamelled tray 1 wire shelf, 1 grill trivet for tray, 1 light, 1 roof tray
-
main 69 L, auxiliary 54 L
knobs and thermometer dial

-
-
103 L
knobs and thermometer dial

Inner oven door
Oven door closing

triple removable glass
soft close

triple removable glass
soft close

BOTTOM

soft close drawer, stainless steel legs

soft close drawer, stainless steel legs

TECHNICAL SPECIFICATIONS

Electrical requirements
Energy rating

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

220/240 V, 50/60 Hz, 16 A, 3500 W
A

COLOUR AND PRODUCT CODES

NE 544446174 CR 544446176
VI 544446175

NE 544446177 CR 544446177
VI 544446178

BUILT-IN OVENS PROFESSIONAL SERIES



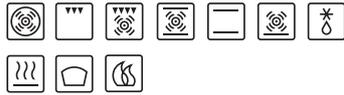
F30 PRO XT
76CM SINGLE OVEN



F60 PRO XT
60CM SINGLE OVEN



F60 PRO XA
60CM SINGLE OVEN

OVEN CAVITY			
Oven type	electric pyrolytic with electric grill	electric multi-function with electric grill	electric multi-function with electric grill
Oven functions			
Oven volume	116 L	65 L	65 L
Oven controls	knobs and hi-resolution LCD touch interface with digital programmer	knobs and hi-resolution LCD touch interface with digital programmer	knobs and LED touch interface with digital programmer
Inner oven door	quadruple glass	triple glass	triple glass
Cooling fan	•	•	•
Oven convection system	dual diagonal	single	single
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant	33 preset cooking sequences with Bertazzoni Assistant	–
Food probe	•	•	•
Door hinge	soft motion	soft motion	soft motion
Oven handle	solid metal	solid metal	solid metal
Oven door finishing	stainless steel	stainless steel	stainless steel
Cavity finishing	pyrolytic grey enamel	black enamel	black enamel
Oven lights	double diagonal	double diagonal	double diagonal
Oven levels	7	5	5
Sliding shelves	1 full extension	1 standard	1 standard
Wire shelves	2 heavy gauge chromed	2 heavy gauge chromed	2 heavy gauge chromed
Tray	1 enamelled deep tray (40 mm)	1 enamelled	1 enamelled
Grill trivet for tray	•	•	•
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 24 A, 5.500 W	220/240 V, 50/60 Hz, 16 A, 2.700 W	220/240 V, 50/60 Hz, 16 A, 2.700 W
Energy rating	A	A	A
PRODUCT CODE	544440388	544440550	5444440239



F45 PRO MOW X
60x45CM COMBI MICROWAVE OVEN

F45 PRO CST X
60x45CM COMBI STEAM OVEN

OVEN CAVITY

Oven type
Oven functions
Oven volume
Oven controls
Inner oven door
Cooling fan
Oven convection system
Auto cooking modes
Power levels
Food probe
Door hinge
Oven handle
Cavity finishing
Oven lights
Oven levels
Sliding shelves
Wire shelves
Tray
Grill trivet for tray
Turntable

OVEN CAVITY

combi microwave with electric grill

38 L
touch LED interface with digital programmer
double glass
–
single
15 preset
5 from 200 to 1000 W
–
standard
metal
stainless steel
single
2
–
1 chromed
1 glass
–
Ø 32 mm

OVEN CAVITY

combi steam with electric grill

31 L
touch LED interface with digital programmer
double glass
•
single
15 preset
–
–
standard
metal
stainless steel
single
4
–
1 chromed
1 perforated stainless steel 40 mm deep 1 stainless steel 20 mm deep
–
–

TECHNICAL SPECIFICATIONS

Electrical requirements

220/240 V, 50/60 Hz, 16 A, 3.400 W 544440238

220/240 V, 50/60 Hz, 15 A, 2.900 W 544440552

WARMING DRAWER

PROFESSIONAL SERIES



WD60 PRO X 60CM WARMING DRAWER

WARMING DRAWER	
Design	stainless steel
Capacity	25 kg
Controls	push/pull with soft motion operation
Temperature range	30-85°
Equipment	inner rubber matt thermostat light on/off
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz - 400 W
PRODUCT CODE	544440240

BUILT-IN OVENS DESIGN SERIES



F30 CON XT
76CM SINGLE OVEN



F60 CON XT
60CM SINGLE OVEN



F60 CON XE
60CM SINGLE OVEN

OVEN CAVITY			
Oven type	electric pyrolytic with electric grill	electric multi-function with electric grill	electric pyrolytic with electric grill
Oven functions	       	       	      
Oven volume	116 L	65 L	65 L
Oven controls	hi-resolution LCD touch interface with digital programmer	hi-resolution LCD touch interface with digital programmer	LED touch interface with digital programmer
Inner oven door	quadruple glass	triple glass	triple glass
Cooling fan	•	•	•
Oven convection system	dual diagonal	single	single
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant	33 preset cooking sequences with Bertazzoni Assistant	–
Food probe	•	•	–
Door hinge	soft motion	soft motion	soft motion
Oven handle	translucent glass	metal	metal
Oven door finishing	black glass with stainless steel frame	black glass with stainless steel frame	black glass with stainless steel frame
Cavity finishing	pyrolytic grey enamel	grey enamel	grey enamel
Oven lights	double diagonal	double diagonal	double diagonal
Oven levels	7	5	5
Sliding shelves	1 full extension	1 standard	1 standard
Wire shelves	2 heavy gauge chromed	2 heavy gauge chromed	2 heavy gauge chromed
Tray	1 enamelled deep tray (40 mm)	1 enamelled	1 enamelled
Grill trivet for tray	•	•	•
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 24 A, 5,500 W	220/240 V, 50/60 Hz, 16 A, 2,700 W	220/240 V, 50/60 Hz, 16 A, 3,500 W
Energy rating	A	A	A
PRODUCT CODE	544440827	544440545	544440189



**F60 CON XD
60CM SINGLE OVEN**



**F60 CON XA
60CM SINGLE OVEN**

OVEN CAVITY

Oven type

Oven functions

Oven volume

Oven controls

Inner oven door

Cooling fan

Oven convection system

Auto cooking modes

Food probe

Door hinge

Oven handle

Oven door finishing

Cavity finishing

Oven lights

Oven levels

Sliding shelves

Wire shelves

Tray

Grill trivet for tray

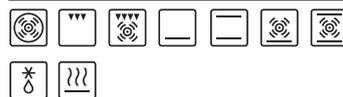
TECHNICAL SPECIFICATIONS

Electrical requirements

Energy rating

PRODUCT CODE

electric multi-function with electric grill



65 L

LED touch interface with digital programmer

triple glass

•

single

–

–

soft motion

metal

black glass with stainless steel frame

grey enamel

double diagonal

5

1 standard

2 heavy gauge chromed

1 enamelled

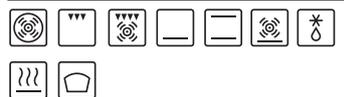
•

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

A

544440546

electric multi-function with electric grill



65 L

knobs and hi-resolution LED touch interface

triple glass

•

single

–

–

soft motion

metal

black glass with stainless steel frame

grey enamel

double diagonal

5

1 standard

2 heavy gauge chromed

1 enamelled

•

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

A

544440551


**F45 CON MOW X
45CM COMBI MICROWAVE OVEN**
**F45 CON CST X
45CM COMBI STEAM OVEN**
**F45 CON XT
45CM ELECTRIC OVEN**
OVEN CAVITY

Oven type

combi microwave with electric grill

combi steam with electric grill

electric with electric grill

Oven functions



Oven volume

38 L

31 L

46 L

Oven controls

LED digital touch interface with digital programmer

LED digital touch interface with digital programmer

LED digital touch interface with digital programmer

Inner oven door

double glass

double glass

double glass

Cooling fan

–

•

–

Oven convection system

single

single

single

Auto cooking modes

15 preset

15 preset

–

Power levels

5 from 200 to 1000 W

–

–

Food probe

–

–

–

Door hinge

standard

standard

standard

Oven handle

metal

metal

metal

Cavity finishing

stainless steel

stainless steel

grey easy to clean enamel

Oven lights

single

single

single

Oven levels

2

4

3

Sliding shelves

–

–

–

Wire shelves

1 chromed

1 chromed

1 chromed

Tray

1 glass

 1 perforated stainless steel 40 mm deep
1 stainless steel 20 mm deep

 1 enamelled 40 mm deep
1 enamelled

Grill trivet for tray

–

–

–

Turntable

Ø 32 mm

–

–

TECHNICAL SPECIFICATIONS

Electrical requirements

220/240 V, 50/60 Hz, 16 A, 3,400 W

220/240 V, 50/60 Hz, 15 A, 2,900 W

220/240 V, 50/60 Hz, 16 A, 3,000 W

Energy rating

–

–

A

PRODUCT CODE

544440548

544440549

544440798

WARMING DRAWER DESIGN SERIES



**WD60 CON X
WARMING DRAWER**

WARMING DRAWER	
Design	black with stainless steel frame
Capacity	25 kg
Controls	push/pull with soft motion operation
Temperature range	30-85°
Equipment	inner rubber matt thermostat light on/off
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 400 W
PRODUCT CODE	544440195

COFFEE MACHINE DESIGN SERIES



**M45 CAF X
COFFEE MACHINE**

COFFEE MACHINE	
Design	black with stainless steel frame
Interface	digital programmer
Functions	regular or double coffee hot water for tea and other hot drinks steam function for cappuccino ground coffee option
Coffee intensity	extra-light light medium strong extra-strong
Coffee length	short/espresso medium long
Adjustable coffee temperature	3
Programmable automatic switch on	•
Automatic rising	•
Automatic descaling	•
Adjustable coffee grinder	•
Stand-by mode	•
Frothing nozzle for cappuccino	•
Adjustable coffee dispenser	•
Drip tray	•
Lights	2
Telescopic guides	•
Water tank capacity	1.8 L
Coffee cups average	45 cups
Coffee container average	220 g
Pump pressure	15 bar
TECHNICAL SPECIFICATIONS	
Electrical requirements	220/240 V, 50/60 Hz, 1350 W
PRODUCT CODE	544440547

HOBS PROFESSIONAL SERIES



**P910 1 PRO X
90CM GAS HOB
5-BURNER**

**P680 1 PRO X
60CM GAS HOB
4-BURNER**

**PM36 5 00 X
90CM SEGMENTED HOB 5-BURNER**

WORKTOP			
Gas zones	5	4	5
Burners type	brass	brass	brass
Griddle zones	–	–	–
Induction zones	–	–	–
Worktop design	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan supports	cast iron	cast iron	cast iron
Flame failure device - one hand ignition	yes	yes	yes
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring	wok adapter, simmer ring
COOKING ZONES			
Front right	1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW
Center	1 dual wok 0.48 kW - 5.00 kW	–	1 dual wok 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW	1 dual wok 0.48 kW - 5.00 kW	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 rapid 1.05 kW - 3.00 kW	1 semi-rapid 0.60 kW - 1.75 kW	1 rapid 1.05 kW - 3.00 kW
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 1 A, 1 W	220/240 V, 50/60 Hz, 1 A, 1 W	220/240 V, 50/60 Hz, 1 A, 1 W
PRODUCT CODE			
	544440272	544440269	544440387



PM36 5 S0 X
90CM SEGMENTED HOB 5-BURNER

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

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

WORKTOP			
Gas zones	5	3	3
Burners type	brass	brass	brass
Griddle zones	–	1	–
Induction zones	–	–	2
Worktop design	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan supports	cast iron	cast iron	cast iron
Flame failure device - one hand ignition	yes	yes	yes
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring	wok adapter, simmer ring
COOKING ZONES			
Front right	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW	Ø 18 cm, 1400 W - 1800 W
Back right	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW	Ø 18 cm, 1400 W - 1800 W
Center	1 rapid 1.05 kW - 3.00 kW; 1 semi-rapid 0.60 kW - 1.75 kW	Griddle 800 W	1 rapid 1.05 kW - 3.00 kW; 1 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW
Back left	–	–	–
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 1 A, 1 W	220/240 V, 50/60 Hz, 10 A, 800 W	220/240 V, 50/60 Hz, 15.5 A, 3700 W
PRODUCT CODE			
	544440385	544440386	544440190



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

PM60 4 0 X
60CM SEGMENTED HOB 4-BURNER

PM60 3 0 X
60CM SEGMENTED HOB 3-BURNER

WORKTOP			
Gas zones	1	4	3
Burners type	brass	brass	brass
Griddle zones	1	–	–
Induction zones	2	–	–
Worktop design	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan supports	cast iron	cast iron	cast iron
Flame failure device - one hand ignition	yes	yes	yes
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring	wok adapter, simmer ring
COOKING ZONES			
Front right	Ø 18 cm, 1400 W - 1800 W	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW
Back right	Ø 18 cm, 1400 W - 1800 W	1 semi-rapid 0.60 kW - 1.75 kW	1 rapid 1.05 kW - 3.00 kW
Center	Griddle 800 W	–	–
Front left	1 dual wok 0.48 kW - 5.00 kW	1 auxiliary 0.48 kW - 1.00 kW	1 dual wok 0.48 kW - 5.00 kW
Back left	–	1 rapid 1.05 kW - 3.00 kW	–
TECHNICAL SPECIFICATIONS			
Electrical requirements	220/240 V, 50/60 Hz, 22.2 A, 4500 W	220/240 V, 50/60 Hz, 1 A, 1 W	220/240 V, 50/60 Hz, 1 A, 1 W
PRODUCT CODE			
	544440074	544440822	544440271

HOBS DESIGN SERIES



**P90 5 I NE
90CM INDUCTION HOB**

**P60 4 I NE
60CM INDUCTION HOB**

WORKTOP		
Gas zones	-	-
Burners type	-	-
Griddle zones	-	-
Induction zones	5	4
Worktop design	ceramic glass bevelled	ceramic glass bevelled
Worktop control	touch	touch
Power levels	•	•
Keep warm function	•	•
2-zones bridge function	•	•
COOKING ZONES		
Front right	Ø 11 cm, 2050 W - 3700 W	Ø 11 cm, 2300 W - 3700 W
Back right	Ø 11 cm, 2050 W - 3700 W	Ø 10 cm, 1850 W - 3000 W;
Center	Ø 22 cm, 2600 W - 5500 W	-
Front left	Ø 11 cm, 2050 W - 3700 W	Ø 10 cm, 1850 W - 3000 W;
Back left	Ø 11 cm, 2050 W - 3700 W	Ø 10 cm, 1850 W - 3000 W;
Residual heat indicator	•	•
TECHNICAL SPECIFICATIONS		
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11000 W	220/240 V, 50/60 Hz, 31 A, 7000 W
PRODUCT CODE		
	544440544	544440543

COOKER HOODS PROFESSIONAL SERIES



**KUH120 PRO 2X A
120CM UNDERMOUNT CANOPY
HOOD, 2 MOTOR**

**KUH90 PRO 2X A
90CM UNDERMOUNT CANOPY HOOD,
2 MOTOR**

**KUH120 PRO 1X A
120CM UNDERMOUNT CANOPY HOOD,
1 MOTOR**

VENTILATION			
Hood type	ducted	ducted	ducted
Hood installation	wall mount and undercabinet	wall mount and undercabinet	wall mount and undercabinet
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	2	2	1
Speed	4	4	4
Duct cover	optional	optional	optional
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Remote control	-	-	-
Handle	-	-	-
Lights	4 LED	4 LED	2 LED
Filters type	stainless steel baffle	stainless steel baffle	aluminum mesh
Max extraction power	800x2 m ³ h	800x2 m ³ h	800 m ³ h
Duct diameter	150 mm	150 mm	150 mm
Noise	45 - 67 dBA	45 - 67 dBA	45 - 67 dBA
TECHNICAL SPECIFICATIONS			
Electrical requirements	220-240 V, 50/60 Hz, 520 W	220-240 V, 50/60 Hz, 520 W	220-240 V, 50/60 Hz, 260 W
Energy rating	A	A	A
COLOUR AND PRODUCT CODE			
	X 544446188	X 544446189	X 544446190
NOTES	<p>Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Medium Duct Cover (Item 901263), Air Bracket (Item 901264). Recirculation Kit x 1 (Item 901394)</p> <p>Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Medium Duct Cover (Item 901263), Air Bracket (Item 901264). Recirculation Kit x 1 (Item 901394).</p> <p>Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras. Optional: Medium Duct Cover (Item 901263), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901394).</p>		


**KU100 PRO 1X A
100CM UNDERMOUNT CANOPY
HOOD, 1 MOTOR**
**KU90 PRO 1X A
90CM UNDERMOUNT CANOPY HOOD,
1 MOTOR**
**KU60 PRO 1X A
60CM UNDERMOUNT CANOPY HOOD,
1 MOTOR**

VENTILATION			
Hood type	ducted	ducted	ducted
Hood installation	wall mount and undercabinet	wall mount and undercabinet	wall mount and undercabinet
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	1	1	1
Speed	4	4	4
Duct cover	optional	optional	optional
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Remote control	–	–	–
Handle	–	–	–
Lights	2 LED	2 LED	2 LED
Filters type	aluminum mesh	aluminum mesh	aluminum mesh
Max extraction power	800 m ³ h	800 m ³ h	800 m ³ h
Duct diameter	150 mm	150 mm	150 mm
Noise	45 - 67 dBA	45 - 67 dBA	45 - 67 dBA
TECHNICAL SPECIFICATIONS			
Electrical requirements	220-240 V, 50/60 Hz, 260 W	220-240 V, 50/60 Hz, 260 W	220-240 V, 50/60 Hz, 260 W
Energy rating	A	A	A
COLOUR AND PRODUCT CODE			
	X 544446191	X 544446192	X 544446193
NOTES			

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901394).

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901394).

Hoods do not come with duct cover and carbon filter for recirculation as standard. These are available as optional extras.
Optional: Medium Duct Cover (Item 901263), Narrow Duct Cover (Item 901262), Recirculation Kit (Item 901394).

COOKER HOODS MASTER SERIES



K90 AM HX A
90CM WALL MOUNT, 1 MOTOR



K60 AM HX A
60CM WALL MOUNT, 1 MOTOR

VENTILATION												
Hood type	ducted	ducted										
Hood installation	wall mount and under cabinet	wall mount and under cabinet										
Hood finishing	stainless steel and matt colour	stainless steel										
Motor	1	1										
Speed	3	3										
Duct cover	included	included										
Hood control	push buttons	push buttons										
Remote control	-	-										
Handle	•	•										
Lights	2 LED	2 LED										
Filters type	aluminium mesh	aluminium mesh										
Max extraction power	800 m ³ h	800 m ³ h										
Duct diameter	150 mm	150 mm										
Noise	45 - 67 dBA	45 - 67 dBA										
TECHNICAL SPECIFICATIONS												
Electrical requirements	220-240 V, 50/60 Hz, 260 W	220-240 V, 50/60 Hz, 260 W										
Energy rating	A	A										
COLOUR AND PRODUCT CODES												
	<table border="0"> <tr> <td>X</td> <td>544446206</td> <td>VI</td> <td>544446207</td> </tr> <tr> <td>NE</td> <td>544446208</td> <td>CR</td> <td>544446209</td> </tr> </table>	X	544446206	VI	544446207	NE	544446208	CR	544446209	<table border="0"> <tr> <td>X</td> <td>544446210</td> </tr> </table>	X	544446210
X	544446206	VI	544446207									
NE	544446208	CR	544446209									
X	544446210											
NOTES	Optional: Recirculation Kit (Item 901394).	Optional: Recirculation Kit (Item 901394).										



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



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

VENTILATION	
Hood type	ducted
Hood installation	wall mount
Hood finishing	stainless steel
Motor	1
Speed	4
Duct cover	included
Hood control	electronic with buttons
Remote control	–
Handle	–
Lights	2 LED
Filters type	aluminium mesh
Max extraction power	800 m ³ h
Duct diameter	150 mm
Noise	45 - 67 dBA
TECHNICAL SPECIFICATIONS	
Electrical requirements	220-240 V, 50/60 Hz, 260 W
Energy rating	A
COLOUR AND PRODUCT CODE	
	X 544446184
	X 544446185
NOTES	
	Optional: Recirculation Kit (Item 901395).
	Optional: Recirculation Kit (Item 901395).



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



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

VENTILATION

Hood type

ducted

ducted

Hood installation

wall mount

wall mount

Hood finishing

stainless steel

stainless steel

Motor

1

1

Speed

4

4

Duct cover

included

included

Hood control

electronic with buttons

electronic with buttons

Remote control

-

-

Handle

-

-

Lights

2 LED

2 LED

Filters type

aluminium mesh

aluminium mesh

Max extraction power

800 m³h

800 m³h

Duct diameter

150 mm

150 mm

Noise

45 - 67 dBA

45 - 67 dBA

TECHNICAL SPECIFICATIONS

Electrical requirements

220-240 V, 50/60 Hz, 260 W

220-240 V, 50/60 Hz, 260 W

Energy rating

A

A

COLOUR AND PRODUCT CODE

X 544446186

X 544446187

NOTES

Optional: Recirculation Kit (Item 901395).

Optional: Recirculation Kit (Item 901395).

COOKER HOODS HERITAGE SERIES



K120 HER NE A
120CM WALL MOUNT, 1 MOTOR



K100 HER NE A
100CM WALL MOUNT, 1 MOTOR



K90 HER NE A
90CM WALL MOUNT, 1 MOTOR

VENTILATION			
Hood type	ducted	ducted	ducted
Hood installation	wall mount	wall mount	wall mount
Hood finishing	stainless steel and matt colour	stainless steel and matt colour	stainless steel and matt colour
Motor	1	1	1
Speed	4	4	4
Duct cover	included	included	included
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Remote control	-	-	-
Handle	•	•	•
Lights	2 LED	2 LED	2 LED
Filters type	aluminium mesh	aluminium mesh	aluminium mesh
Max extraction power	800 m ³ h	800 m ³ h	800 m ³ h
Duct diameter	150 mm	150 mm	150 mm
Noise	45 - 67 dBA	45 - 67 dBA	45 - 67 dBA
TECHNICAL SPECIFICATIONS			
Electrical requirements	220-240 V, 50/60 Hz, 260 W	220-240 V, 50/60 Hz, 260 W	220-240 V, 50/60 Hz, 260 W
Energy rating	A	A	A
COLOUR AND PRODUCT CODES			
	NE 544446195 VI 544446194	NE 544446198 VI 544446197	NE 544446201 VI 544446200
	CR 544446196	CR 544446199	CR 544446202
NOTES			
	Optional: Recirculation Kit (Item 901394).	Optional: Recirculation Kit (Item 901394).	Optional: Recirculation Kit (Item 901394).

ACCESSORIES

BER-PLINTH-STEEL-120CM-HER



120CM PLINTH
901391
FOR HERITAGE RANGE COOKERS
544446242

BER-PLINTH-STEEL-100CM-HER



100CM PLINTH
901392
FOR HERITAGE RANGE COOKERS
544446243

BER-PLINTH-STEEL-90CM-HER



90CM PLINTH
901393
90 TOEKICK FOR HERITAGE RANGE
COOKERS 544446244

BER-PLINTH-STEEL-120CM-PRO



120CM PLINTH
901370
FOR PROFESSIONAL RANGE
COOKERS
544446234

BER-PLINTH-STEEL-100CM-PRO



100CM PLINTH
901371
FOR PROFESSIONAL RANGE
COOKERS
544446235

BER-PLINTH-STEEL-90CM-PRO



90CM PLINTH
901372
FOR PROFESSIONAL RANGE
COOKERS
544446236

BER-PLINTH-STEEL-60CM-PRO



60CM PLINTH
901373
FOR PROFESSIONAL RANGE
COOKERS
544446237

BER-PLINTH-STEEL-120CM-MAS



120CM PLINTH
901374
FOR MASTER RANGE COOKERS
544446238

BER-PLINTH-STEEL-100CM-MAS



100CM PLINTH
901375
FOR MASTER RANGE COOKERS
544446239

BER-PLINTH-STEEL-90CM-MAS



90CM PLINTH
901376
FOR MASTER RANGE COOKERS
544445240

BER-PLINTH-STEEL-60CM-MAS



60CM PLINTH
901377
FOR MASTER RANGE COOKERS
544446241

BER-SPLASH-BACK-STEEL-120CM



901368
120CM SPLASHBACK
DIMENSIONS W 1195 – H 690
544446233

BER-SPLASH-BACK-STEEL-100CM



901367
100CM SPLASHBACK
Dimensions W 995 mm – H 690 mm
544446232

BER-SPLASH-BACK-STEEL-90CM



901348
90CM SPLASHBACK
Dimensions W 895 mm –H 690 mm
544446231

BER-SPLASH-BACK-STEEL-60CM



901347
60CM SPLASHBACK
Dimensions W 595 mm - H 690 mm
544446230

BER-PORCELAIN-TRAY-90CM-SINGLE



901272
PORCELAIN TRAY FOR RANGE
COOKERS WITH 114L OVEN CAVITY
544446224

BER-GLASS-TRAY-90CM-SINGLE



901273
GLASS TRAY FOR RANGE COOKERS
WITH 114L OVEN CAVITY
544446225



901309
STAINLESS STEEL GRIDDLE
544440719



PEN06
CAST IRON GRIDDLE PLATE
544440725

BER-UNI-CATALYTIC-LINERS-30CM



9100031
30CM CAVITY CATALYTIC LINERS
544446245

BER-UNI-CATALYTIC-LINERS-40CM



9100032
40CM CAVITY CATALYTIC LINERS
544446246

BER-UNI-CATALYTIC-LINERS-60CM



9100033
60CM CAVITY SET CATALYTIC LINERS
544446247

BER-UNI-CATALYTIC-LINERS-90CM



9100034
90CM CAVITY SET CATALYTIC LINERS
544446248

BER-UNIVERSAL-5ML-PAN-SUPPORT



408077
SIMMER RING
544440660

BER-UNIVERSAL-WOK-SUPPORT



408117
WOK ADAPTER
544440707

BER-UNI-1KW-SIMMER-BURNER-CAP



504808
SIMMER CAP
544446233



910861
TELESCOPIC GLIDE SHELF SUPPORT
ALL ELECTRIC CAVITIES
544440710
BER-UNI-TELESCOPIC-ELEC-OVEN

910881
TELESCOPIC GLIDE SHELF
SUPPORT FOR 90 CM RANGE
COOKER HYBRID OVEN AND 90 CM
RANGE COOKER GAS OVEN
544446222
BER-UNI-TELESCOPIC-DUAL-OVEN

BER-MED-CHIM-PRO-KU-HOOD



901263
MEDIUM DUCT COVER FOR HOOD
544440723

BER-SLIM-CHIM-PRO-KU-HOOD



901262
NARROW DUCT COVER FOR HOOD
544440722



RECIRCULATION KITS
901394
FOR PRO/AM/HER MODELS
544446254
901395
FOR CON MODELS
544446253
901264
AIR BRACKET
544446256

BER-EXTRA-HI-LEGS-910-945MM-EA



414058
SET EXTRA HI LEGS (910MM-945MM)
544446249

BER-BLANKING-PLATE-120CM



901369
120CM BLANKING PLATE
544446228

BER-BLANKING-PLATE-100CM



901350
100CM BLANKING PLATE
544446227

BER-BLANKING-PLATE-90CM



901307
90CM BLANKING PLATE
544446226

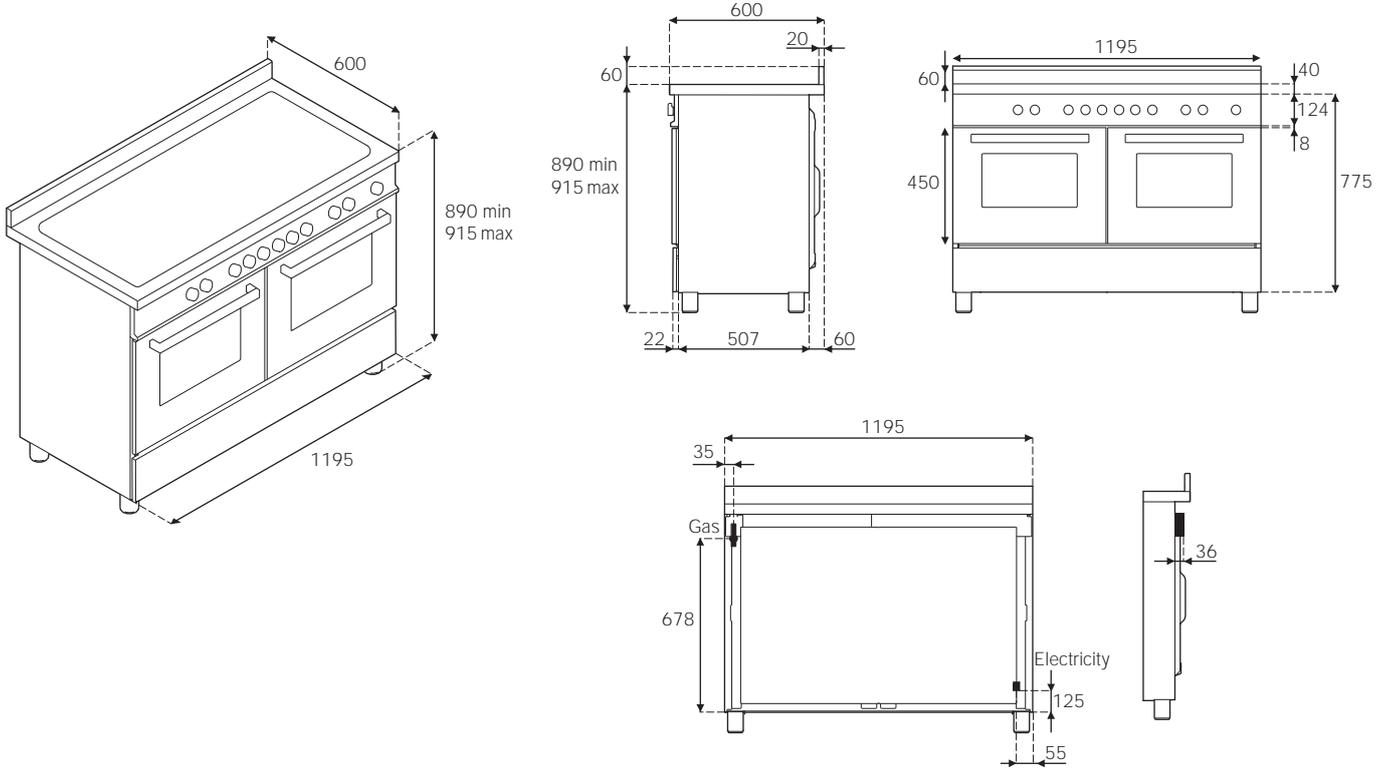
BER-BLANKING-PLATE-60CM



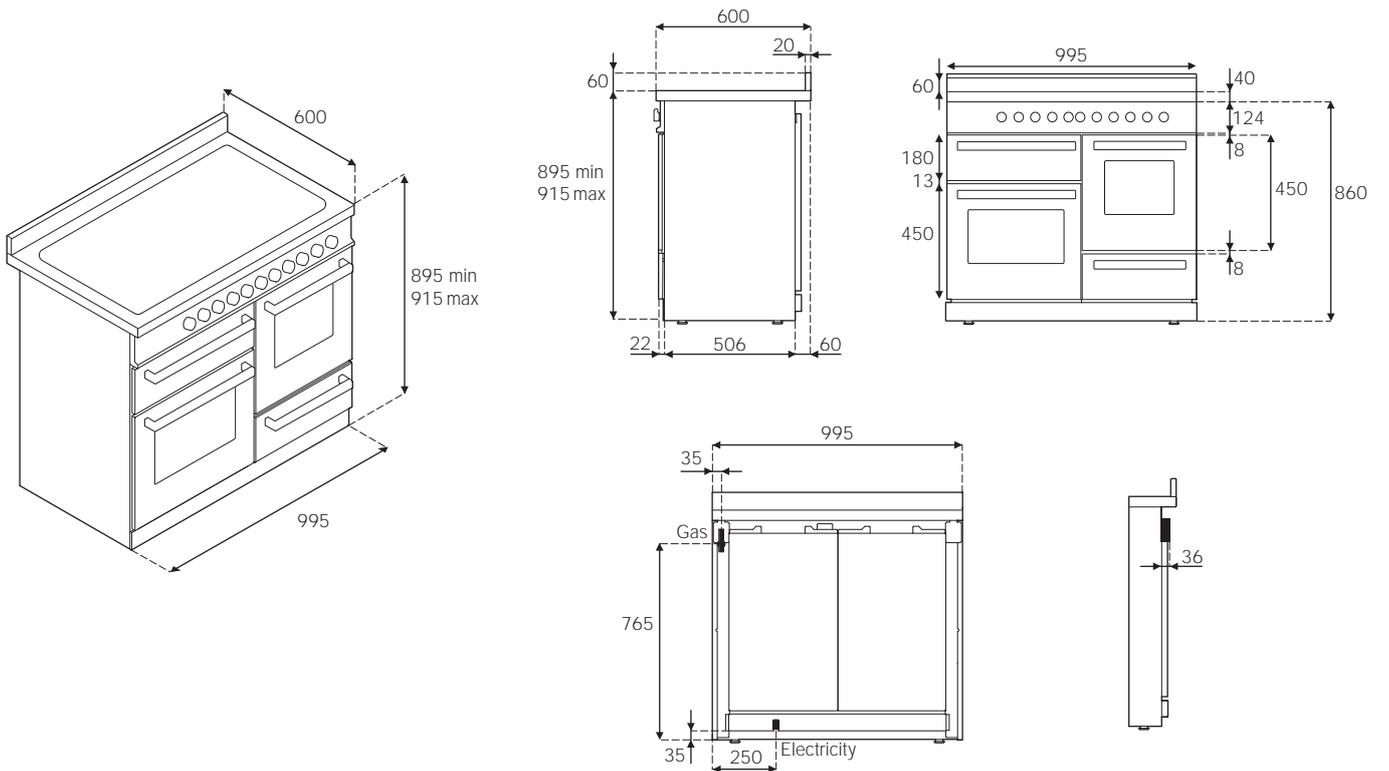
901388
60CM BLANKING PLATE
544446229

**INSTALLATION
DRAWINGS**

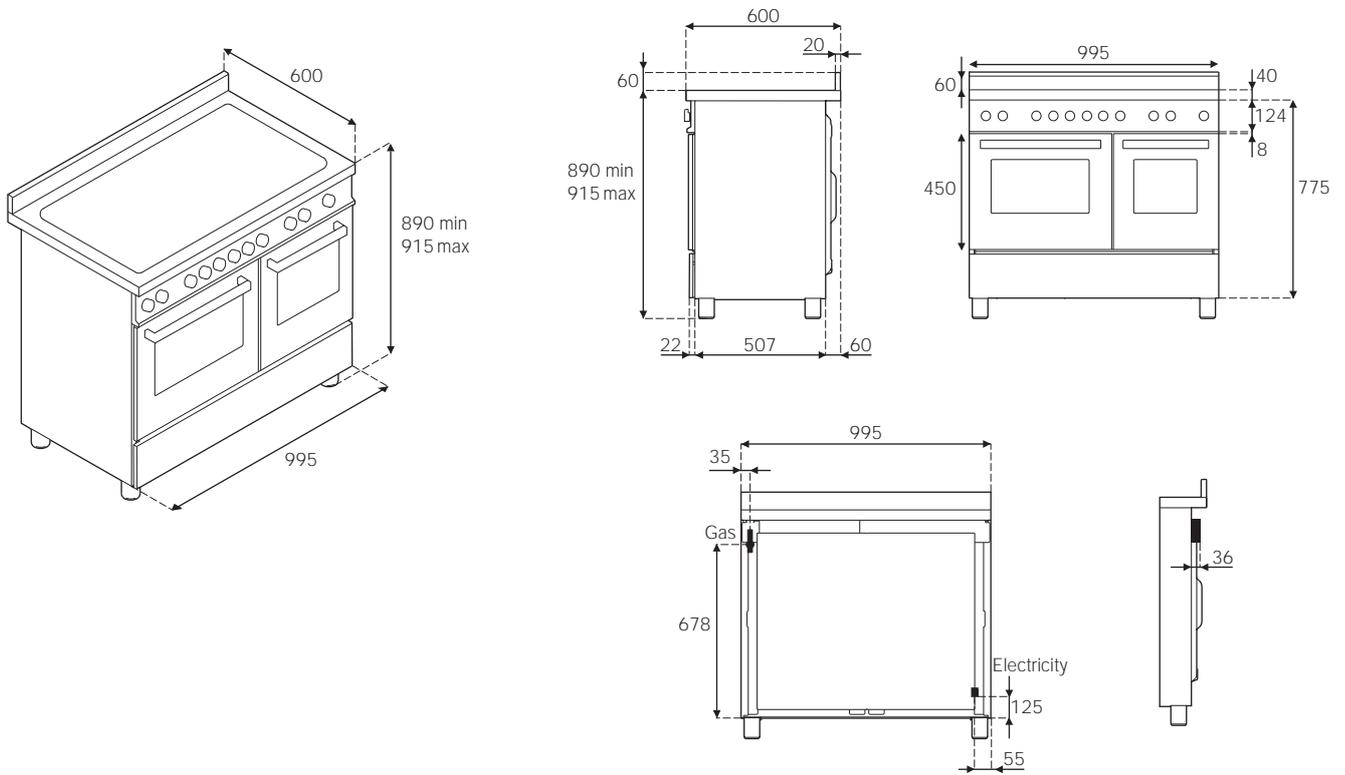
**PRO120 6G MFE D
HER120 6G MFE D**



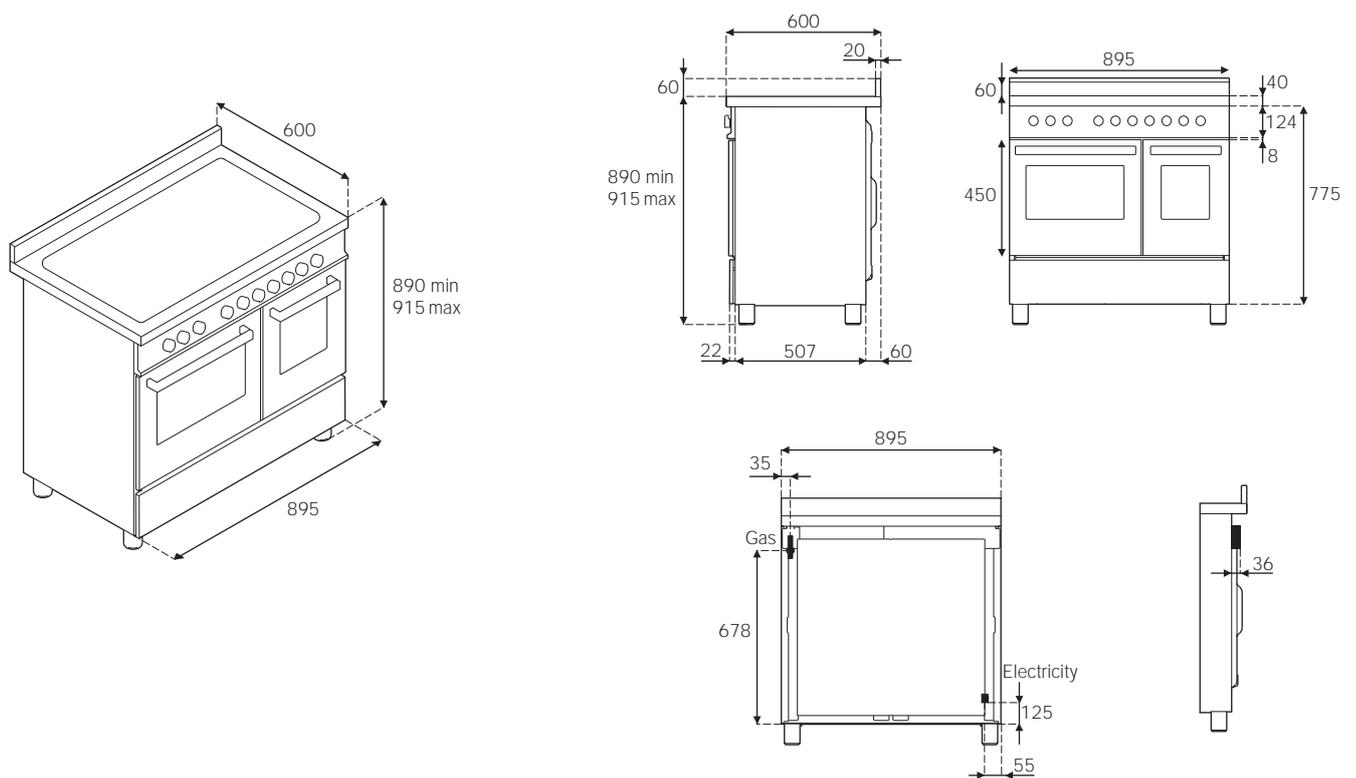
**PRO100 6 MFE T
PRO100 5I MFE T
MAS100 6 MFE T
HER100 6 MFE T**



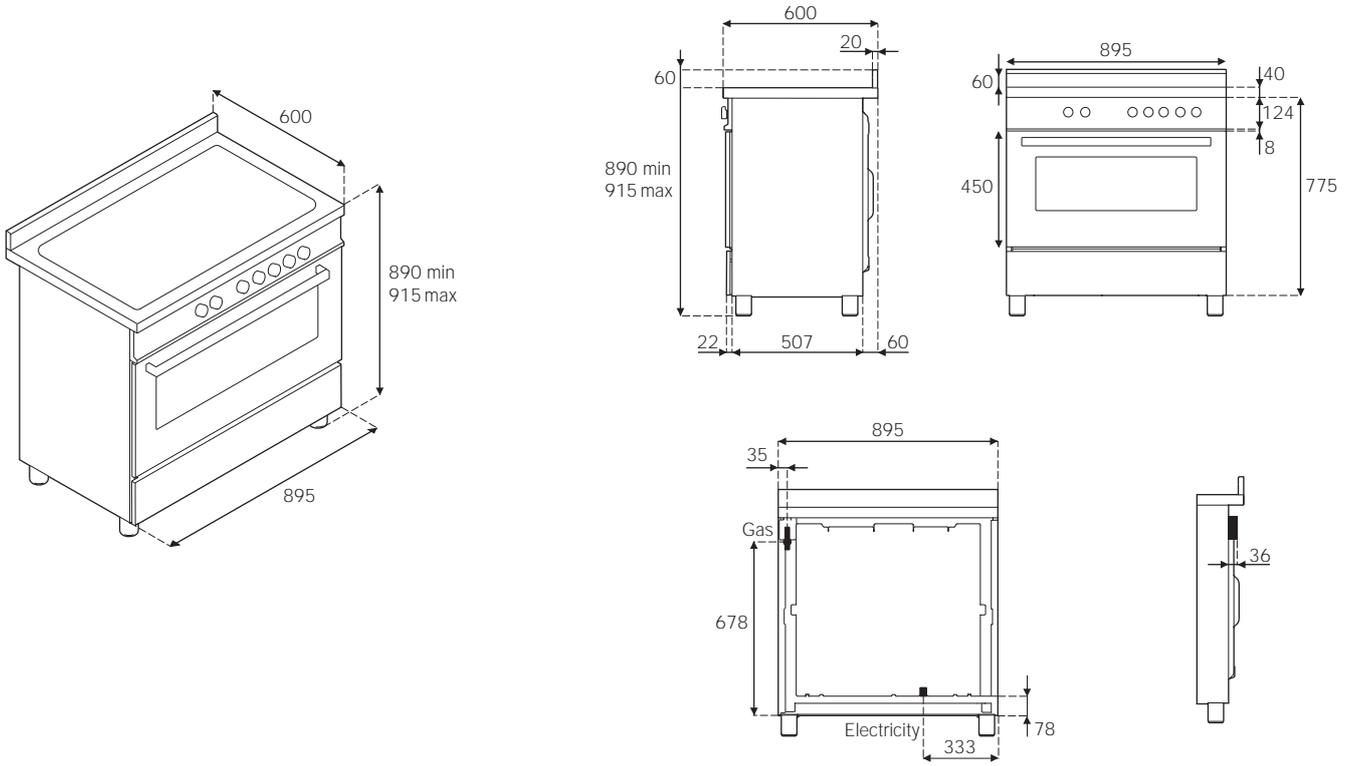
PRO100 6 MFE D
 PRO100 I MFE D
 MAS100 6 MFE D
 HER100 6 MFE D



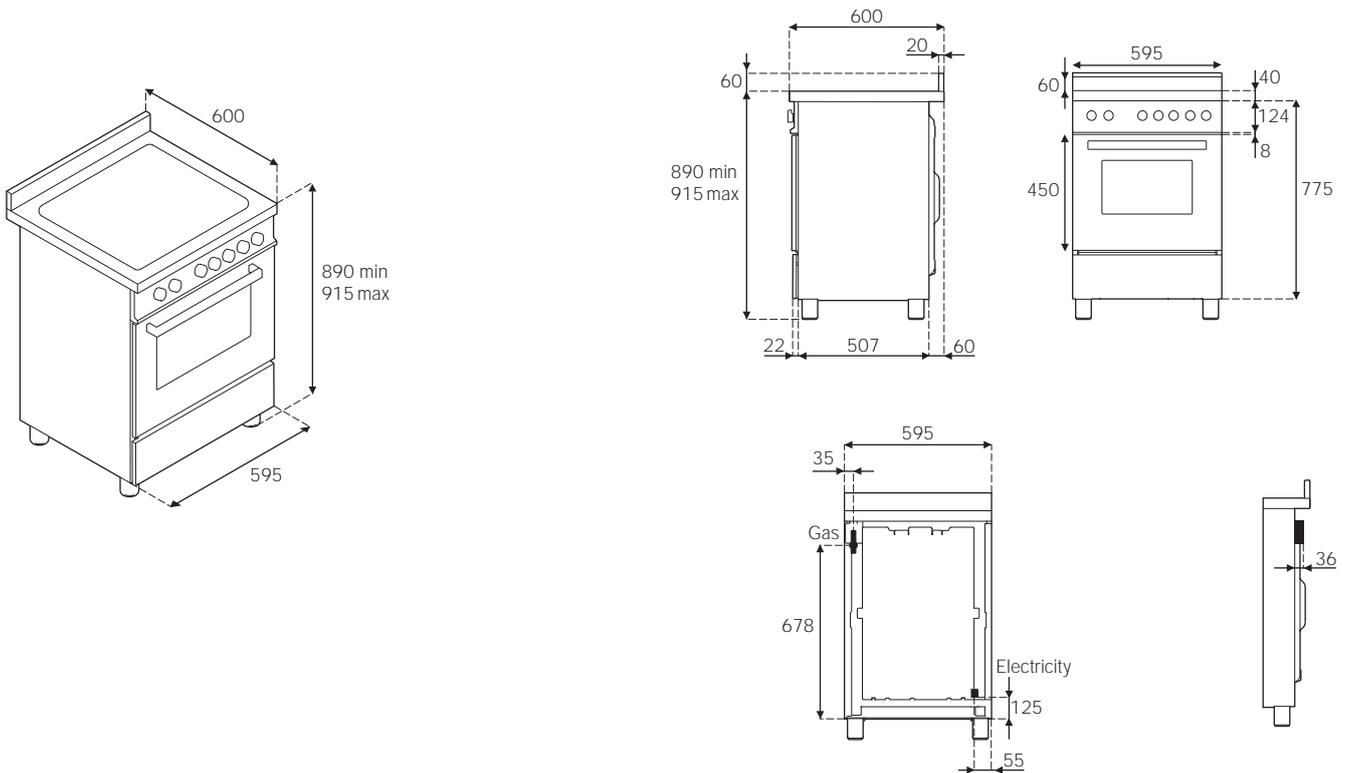
PRO90 6 MFE D
 PRO90 5 I MFE D
 MAS90 5 MFE D
 HER90 6 MFE D



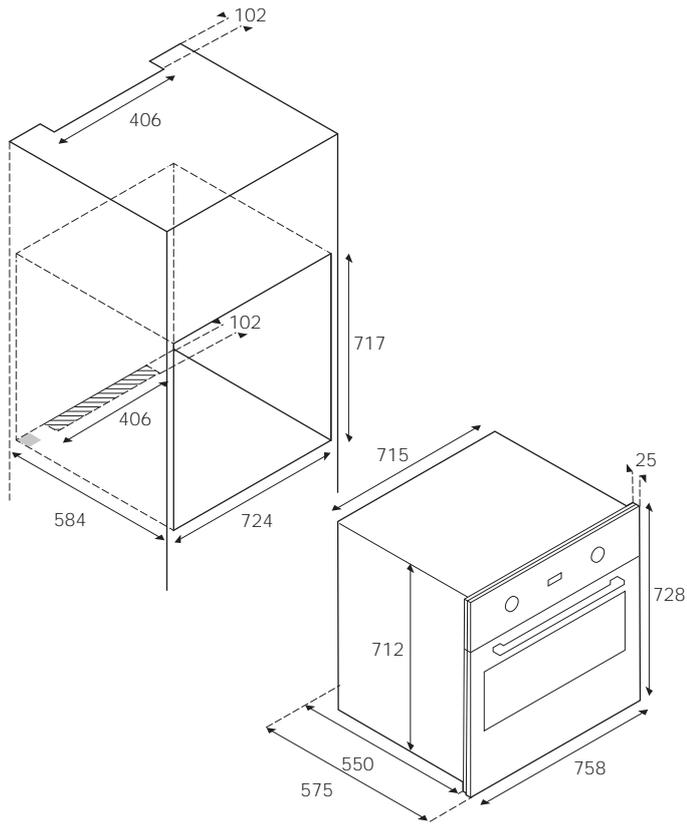
PRO90 6 MFE S
 PRO90 5 I MFE S
 PRO90 6 HYB S
 MAS90 5 MFE S
 HER90 6 MFE S



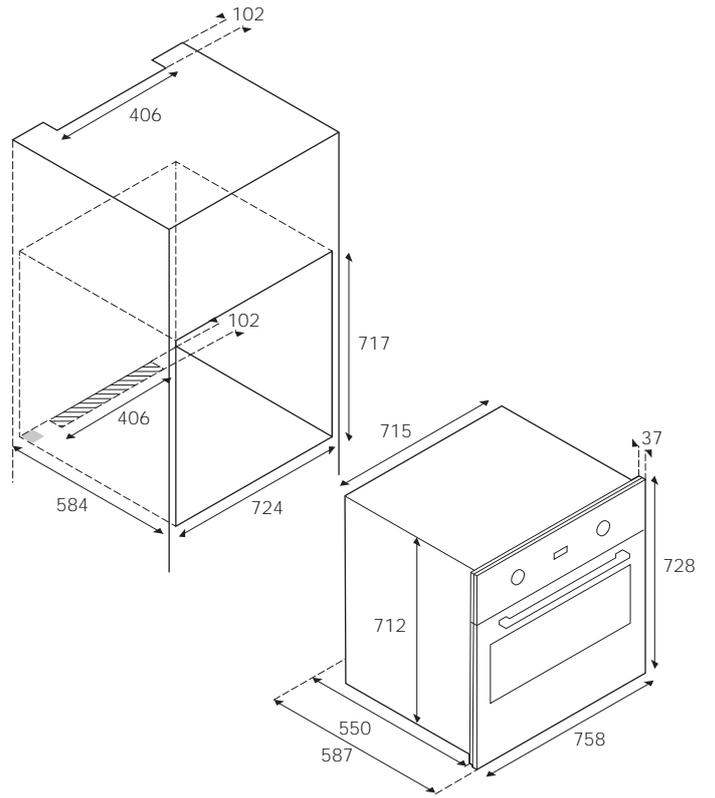
MAS60 4 MFE S



F30 CON XT



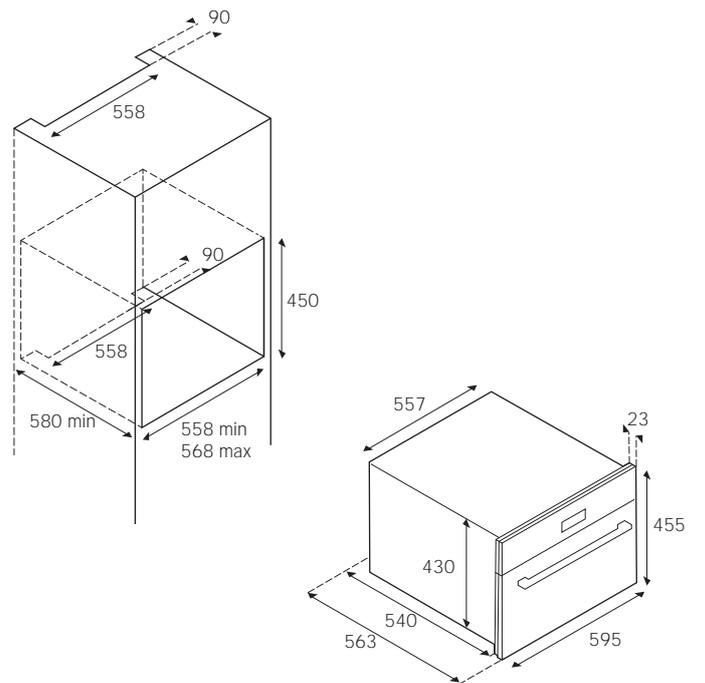
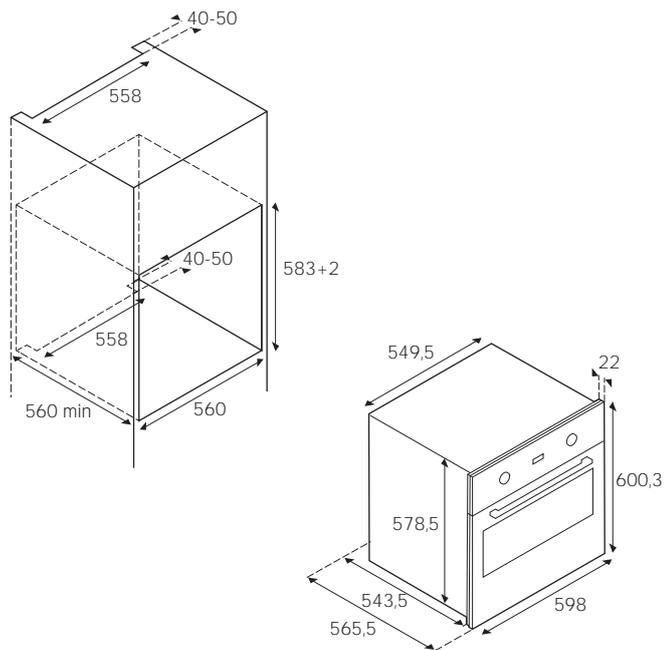
F30 PRO XT



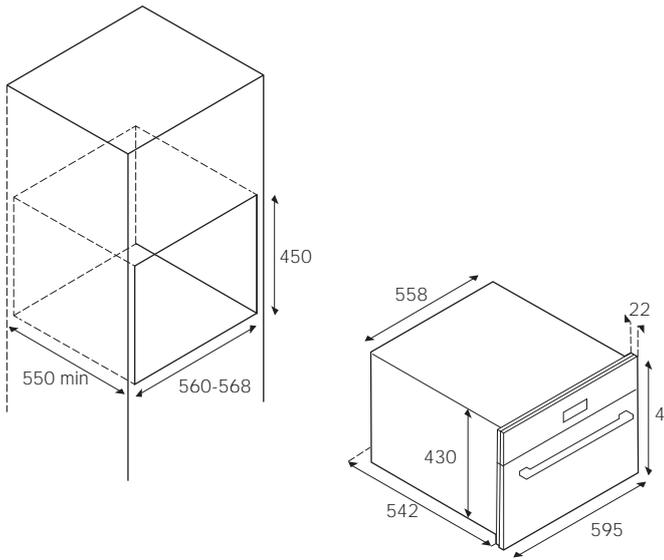
**F60 CON XT
F60 CON XE
F60 CON XD
F60 CON XA**

**F60 PRO XT
F60 PRO XA**

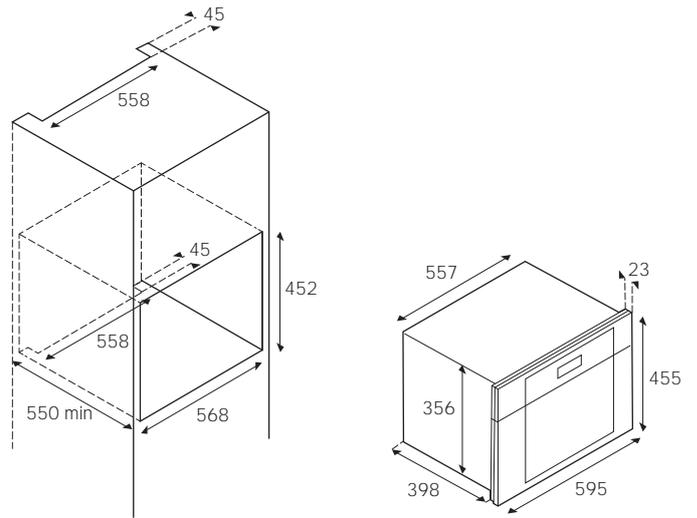
**F45 CON XT
F45 CON MOW X
F45 PRO MOW X**



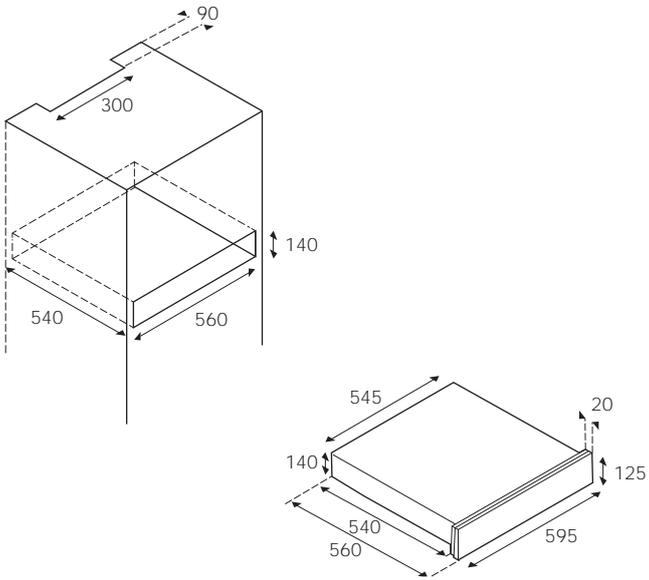
F45 PRO CST X
F45 CON CST X



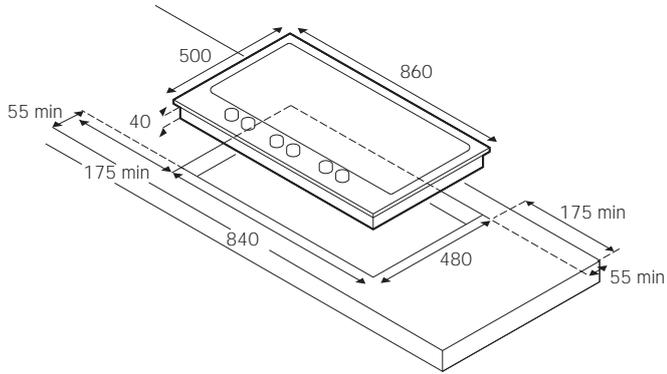
M45 CAF X



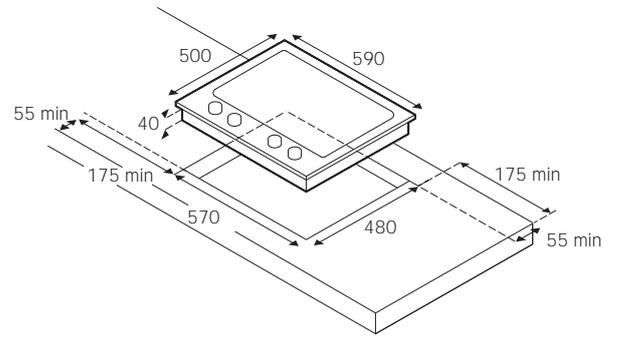
WD60 CON X
WD60 PRO X



P910 1 PRO X

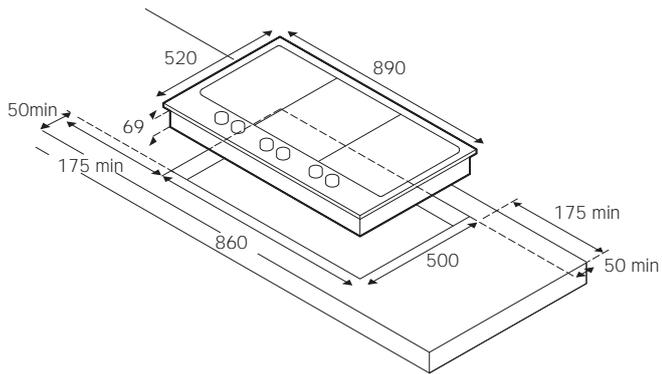


P680 1 PRO X

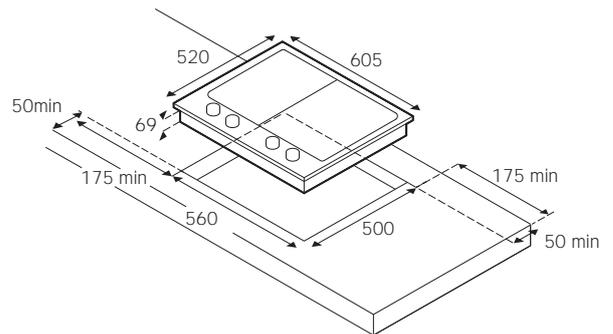


PM36 5 00 X
PM36 5 S0 X
PM36 3 0G X

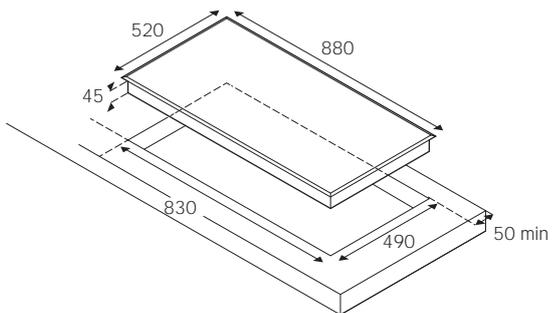
PM36 3 10 X
PM36 1 1G X



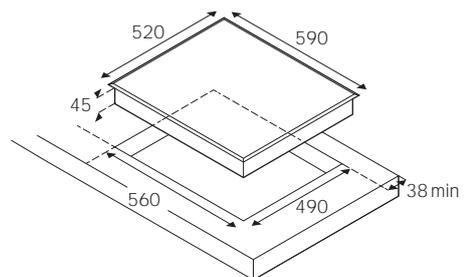
PM60 4 0 X
PM60 3 0 X



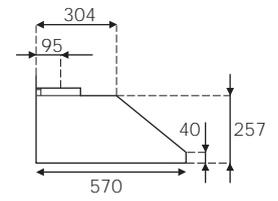
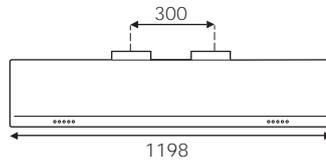
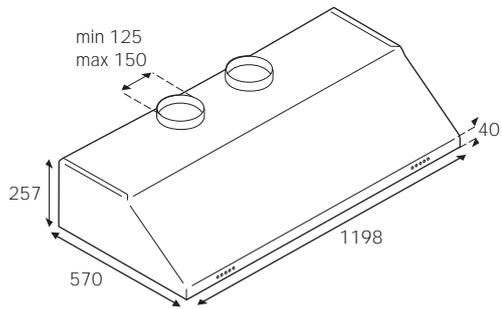
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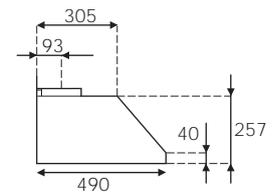
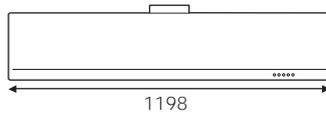
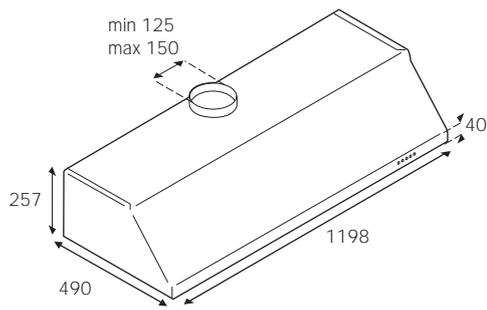
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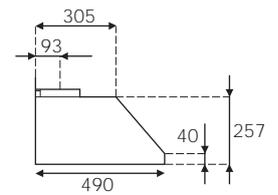
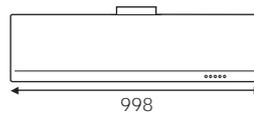
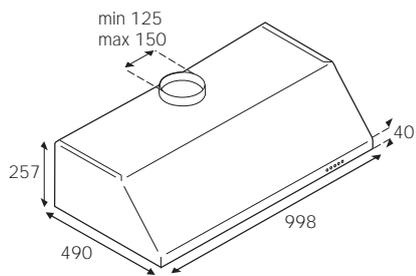
KU120 PRO 2 X A



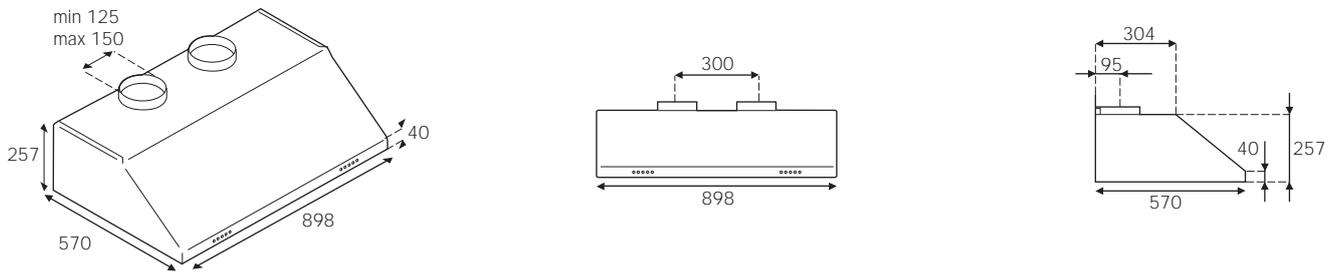
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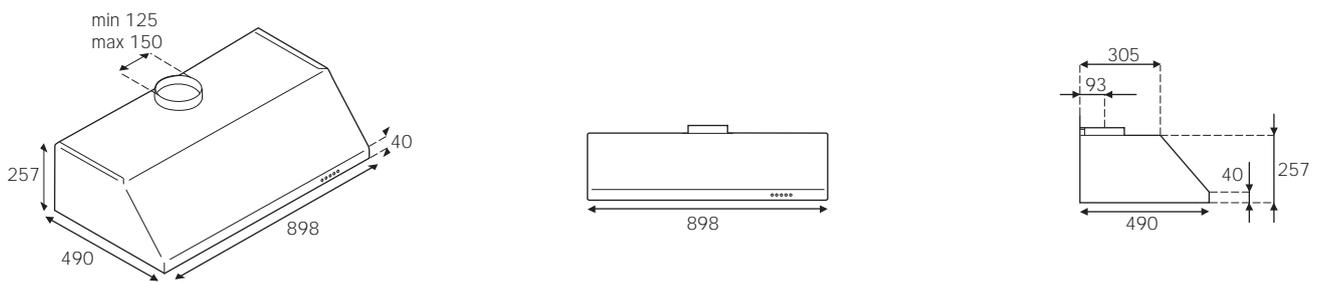
KU100 PRO 1 X



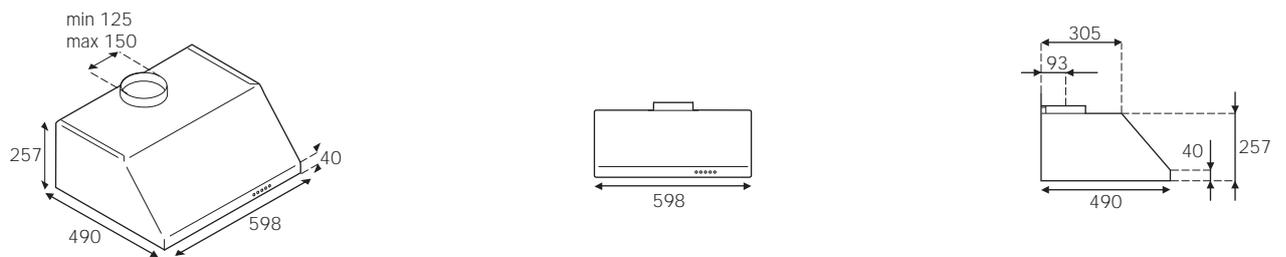
KU90 PRO 2 X A



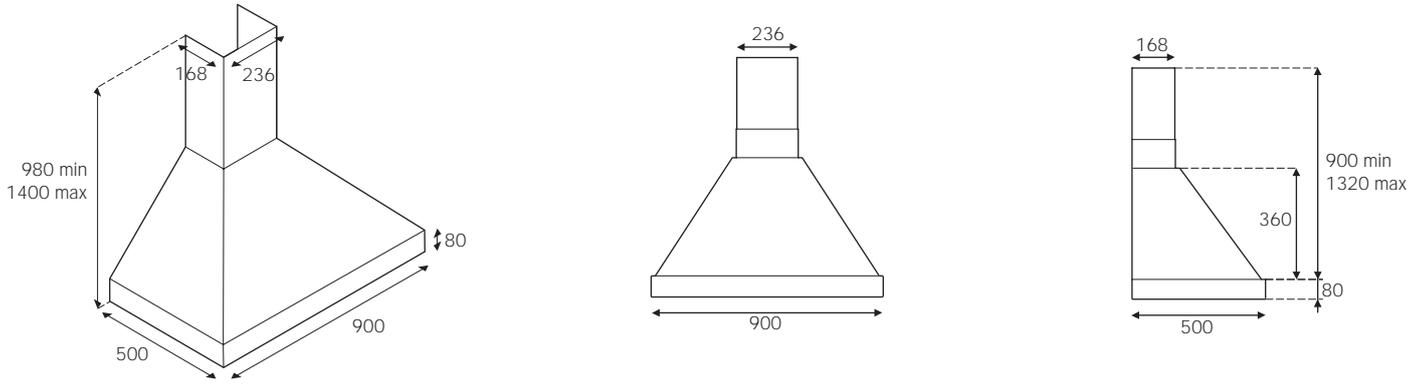
KU90 PRO 1 X A



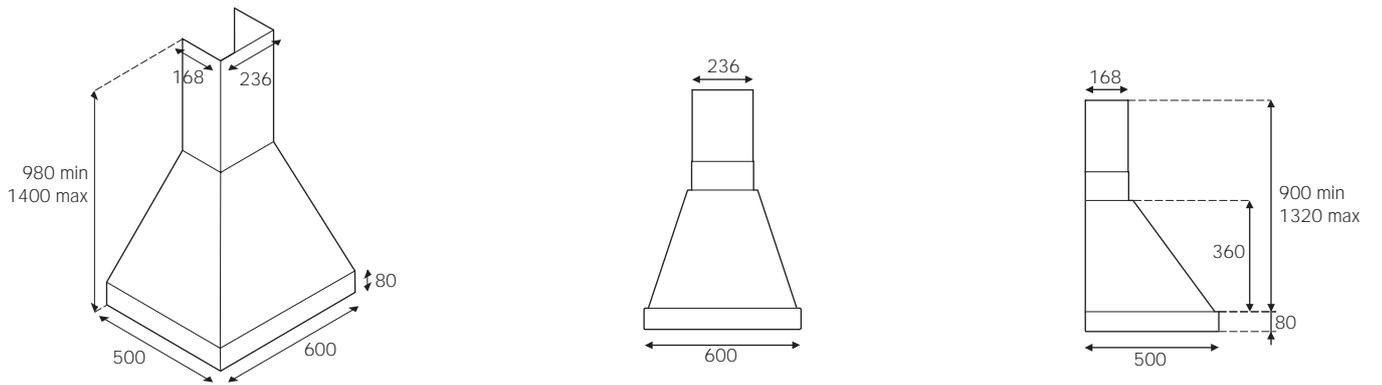
KU60 PRO 1 X A



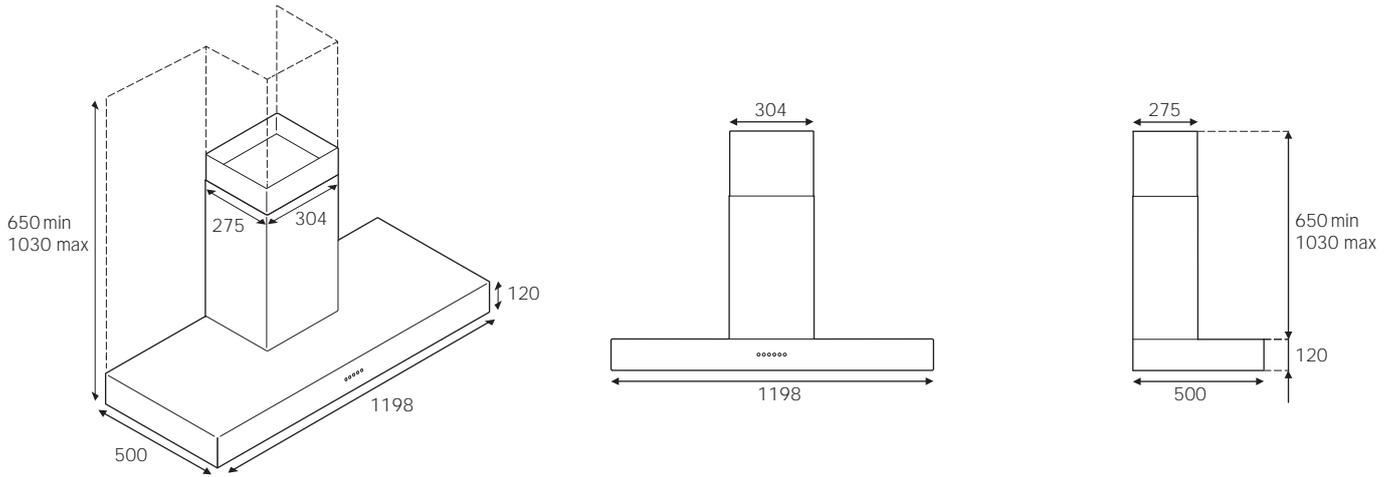
K90 AM H* A



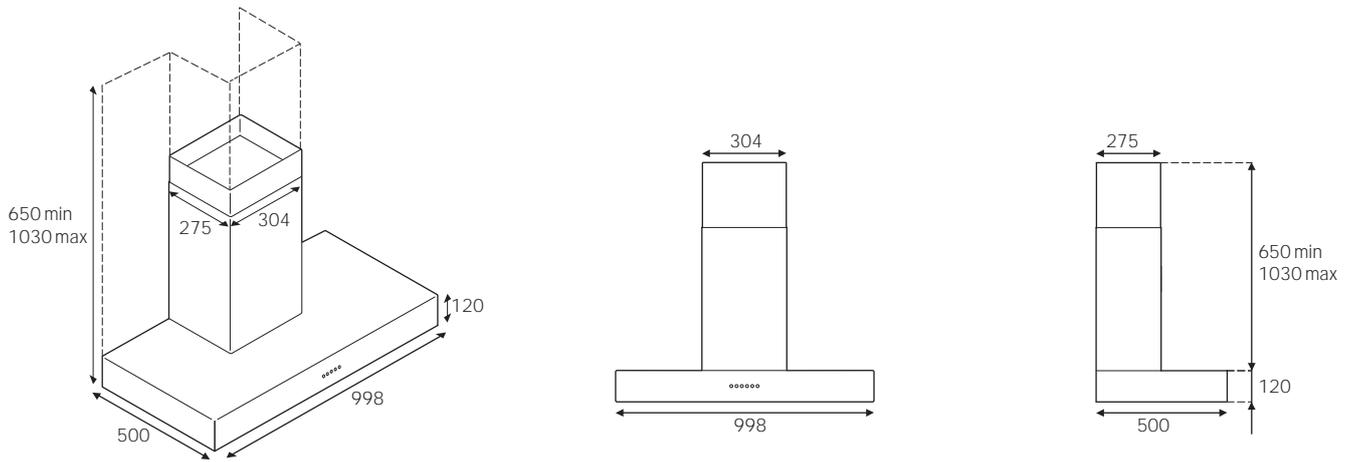
K60 AM HX A



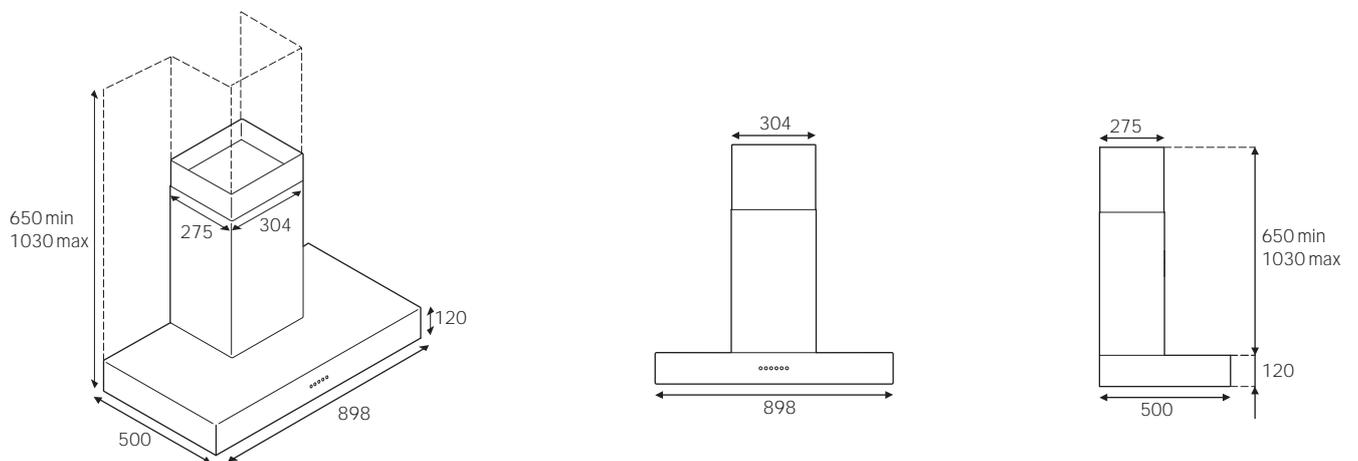
K120 CON X A



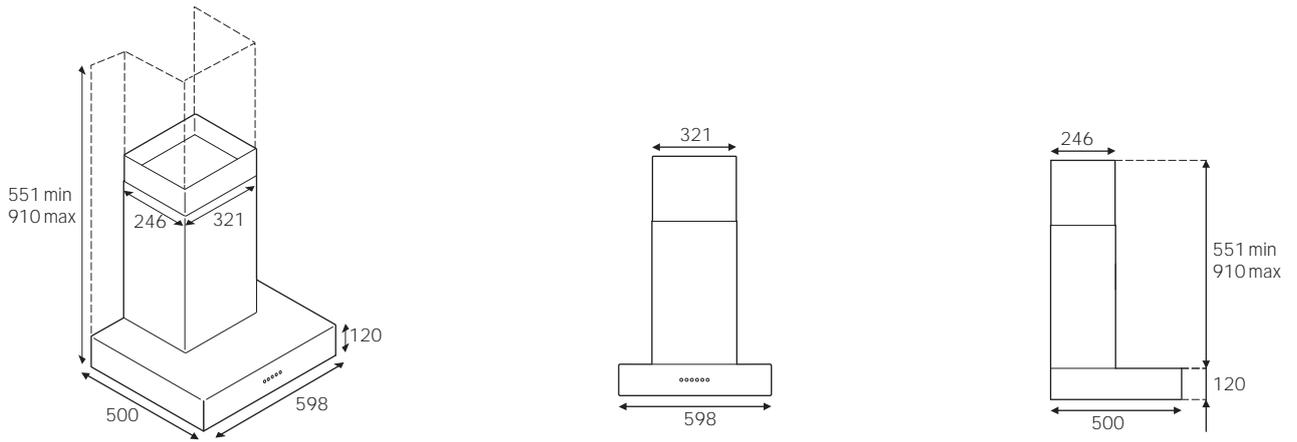
K100 CON X A



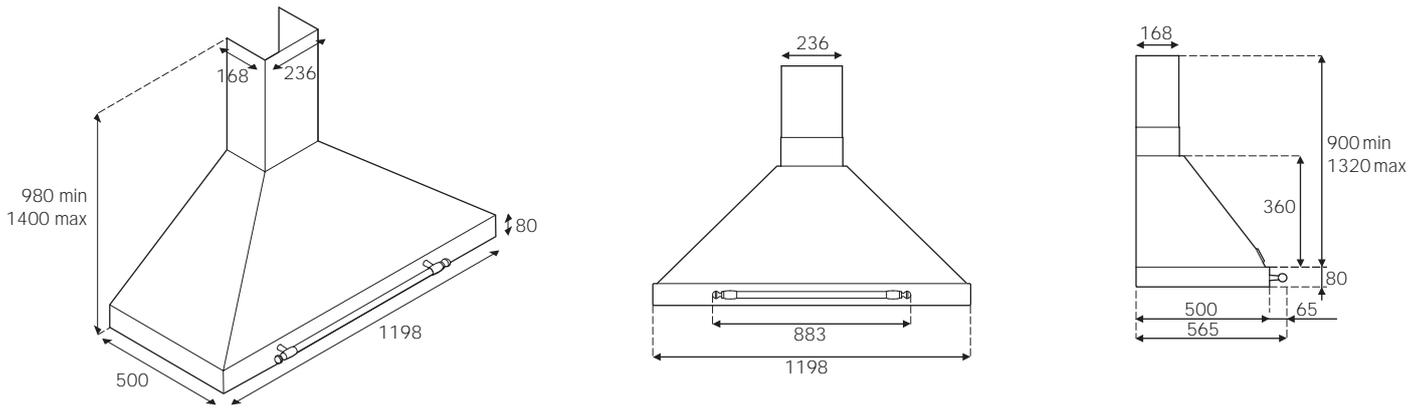
K90 CON X A



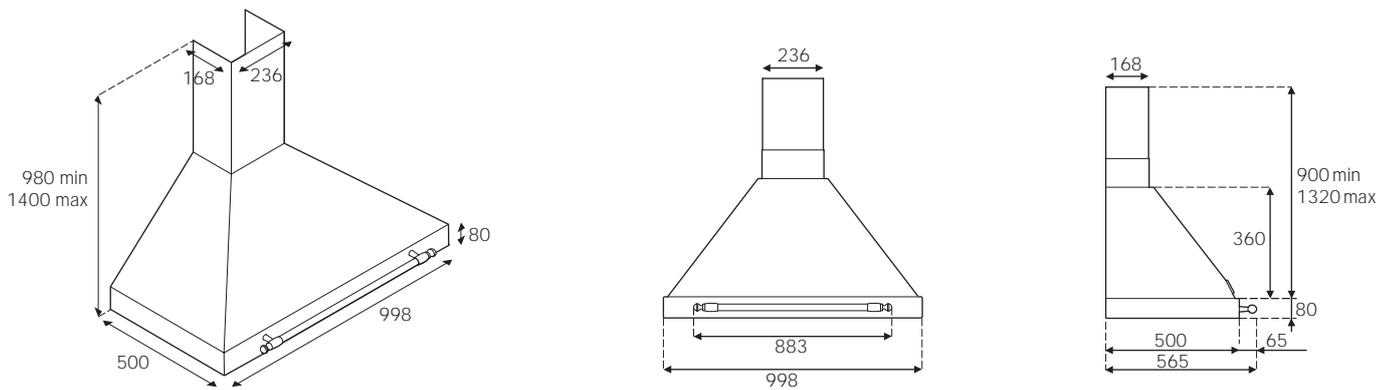
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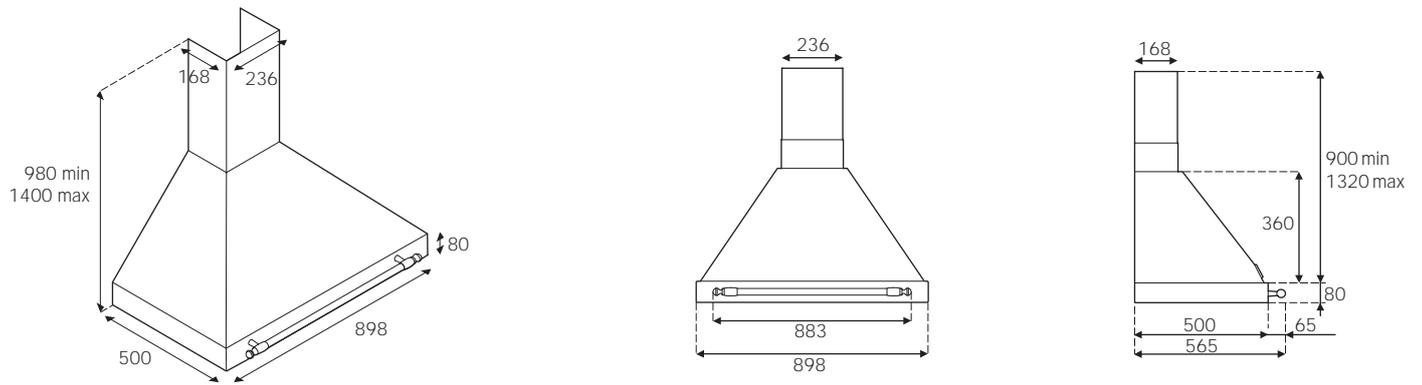
K120 HER * A



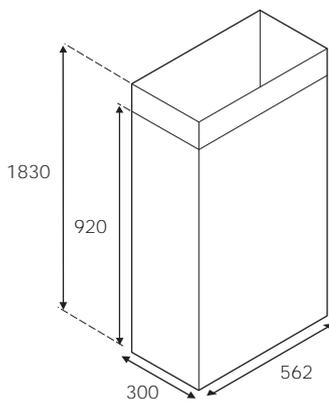
K100 HER * A



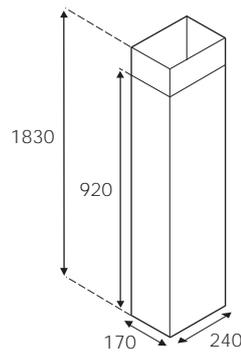
K90 HER * A



901263



901262



Warranty

All Bertazzoni appliances are guaranteed for two years. Please note that all warranties relate to domestic installations only and not commercial. As the exclusive UK supplier, Britannia Living provides full support for all Bertazzoni products.

Services, spares & technical advice

A Bertazzoni appliance will give you many years of cooking enjoyment. A team of Britannia employed engineers are available to look after your appliance, should it unexpectedly require attention. Only Britannia engineers will be able to supply you with genuine parts. For Services, spares & technical advice, please call Britannia Living on 0844 463 9705 (option 1).



TO COOK BEAUTIFULLY
bertazzoni.com

www.britannialiveing.co.uk

 facebook.com/Britannia.Living

 [@BritanniaLiving](https://twitter.com/BritanniaLiving)

Britannia Living

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Email enquiry@britannialiveing.co.uk