
Bertazzoni Professional Series
Bertazzoni Master Series
Bertazzoni Heritage Series

USA & Canada



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The starting point

Since Bertazzoni was founded in 1882, the company has always understood that the kitchen is at the heart of family life. Our cooking appliances have always been designed to help people bring the best home-cooked food to the family table.

Bertazzoni has built its reputation on considered design, outstanding engineering and a deep passion for food. Today, the Bertazzoni approach continues in the spirit of innovation that has run through six generations. This year, we are excited to introduce extensive updates to our Range Cookers, our new dishwasher platform and refrigerator models, along with new induction tops and a stylish new finish – Carbonio.

Whatever your preferred style of cooking, Bertazzoni appliances will help you prepare and serve food with precision, flair and flavour – today, tomorrow and beyond.



Bertazzoni way

A black and white photograph of a Bertazzoni coffee machine. The machine is the central focus, with its various components like the handle, spout, and base visible. The background is filled with numerous out-of-focus light spots, creating a bokeh effect. The text 'Bertazzoni way' is positioned in the upper left corner of the image.

Family roots

How did all begin? The latest Bertazzoni products with their advanced technology are part of a continuous story that began, as many do, with a journey. Over 140 years ago, back in the 19th Century, Francesco Bertazzoni and his son Antonio made precision weighing machines for the local cheesemakers in Emilia-Romagna, Northern Italy. Watching the trains coming in to Guastalla from Germany and Austria, they noticed the railcars were heated by a new type of wood-burning stove; a stove that cooked for the train crew, as well as heating the carriage.

This innovation appealed to Francesco – it spoke both to his entrepreneurial instincts as well as to his love of food and family.

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

Family. Food. Engineering. These three ideas came together in the mind of Francesco and they have passed down through the six Bertazzoni generations that have followed almost a century and a half later. Today those three words define the Bertazzoni brand.

Inspired by his discovery of the railway stove, Francesco and his son Antonio set about adapting it to their own purposes. They began producing cooking stoves for local use around Guastalla where they had their workshop but soon their stoves were being sold throughout Italy. In 1909, the next generation headed by Napoleone Bertazzoni, built a new factory right next to the railway station.

It was a reminder of the birthplace of Francesco's original idea, with perfect access to the transport system that could carry Bertazzoni stoves even farther afield. Francesco branded Bertazzoni's flagship stove "La Germania" in recognition of its inspiration in the railway stoves that travelled to Guastalla from Germany. As Bertazzoni's fame spread, the company began to win awards for the quality of its product design.

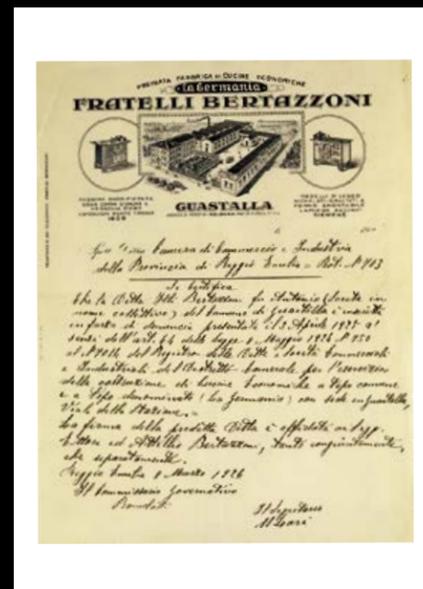
Innovation was key to Napoleone, who introduced mass production techniques he picked up from the region's growing car-making industry. After his death in 1939, his widow Angela continued to operate the factory at the highest level. As well as the original wood-burning models, electricity and dual fuel ranges were soon added. The company's direction was now well-established, but of course, there were many more innovations and developments along the way.

In the 1950s, Bertazzoni manufactured its first gas stoves. The 1960s saw the first exports, spurred by the appeal of the cookers' design and engineering. In the 1970s, electric stoves were added to the range and induction hobs in 2005. By the turn of the 21st Century, Bertazzoni was selling its range cookers in more than 60 countries worldwide. In 2005, Bertazzoni exported its renowned cookers to the USA and Canada for the first time. With international alliances and a growing network of dealers, Bertazzoni has become a global brand that is still proud of, and rooted in, its local family home in Italy. It is a brand with cooking at its heart, offering complete, coordinated kitchens for homeowners all over the world.

In 2022, to celebrate the anniversary of the founding of Bertazzoni, the company is introducing hundreds of new cooking and cooling products to the European market, as well as investing 15 million Euros in product innovation and further development of international markets.

In the entrepreneurial spirit of its founder, the company continues to innovate and invest. In 2022 Bertazzoni introduced hundreds of new cooking and cooling products to the European market, as well as investing 15 million Euros in product innovation and further development of international markets. All these years later, we like to think Francesco Bertazzoni would be very proud of his family's many achievements.

Antonio Bertazzoni



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





Precision engineering

With its roots in manufacturing appliances designed to offer the most enjoyment from good food, Bertazzoni's soul lives and thrives in the heart of the home – the kitchen.

For Italians, there is an instinctive fusion of design and engineering. Innovative engineering allows you to produce products that function perfectly. Combined with our inborn affinity with engineering's close ally – design – Bertazzoni products are also distinct in style and elegance. Quite simply, form and function become one.

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

Bertazzoni has always led the way in production technology, applying the most modern methods to its manufacturing at every stage of the company's evolution. In Italy, production has quadrupled at its high-tech factories since 1998. But nothing stands still. A bigger plant at the company's home in Guastalla, using the very latest technology, now meets demand for Bertazzoni products on a global stage.

The engineering and craftsmanship that make it possible to create great kitchen appliances is deep-rooted in the Emilia-Romagna region. Around Guastalla, in the world-famous cities like Turin, Bologna and Milan, you will find renowned industrial companies that make iconic cars and motorbikes, and other world leading companies in food processing, agricultural machinery, automotive, hydraulic, construction and ceramic machinery. Alfa Romeo, Ducati, Lamborghini, Ferrari. Iconic and poetic names, representing powerful and stylish machines that are engineered for excellence, honed and developed through the toughest competition in the world. Bertazzoni takes its inspiration from them.

As a result, Bertazzoni stands for a clear and desirable promise that springs from this home-grown tradition of excellence. It gives our customers the means to create beautiful food and an aspirational home ambiance by using appliances crafted to perfection with precision engineering and thoughtful design.

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



At the heart of it all

If the kitchen is the heart of every home, it is equally true that food is at the heart of every kitchen. Bertazzoni's home is in the Po Valley in the north of Italy, in the Emilia-Romagna region. Known as Italy's breadbasket since Roman times, it is steeped in the ingredients and recipes that have made Italian cooking famous worldwide.

Here you will find Parmigiano Reggiano (Parmesan cheese), prosciutto di Parma (Parma ham), mortadella sausage, cured meats and salamis, Balsamico di Modena (Balsamic vinegar), Lambrusco, Sangiovese and Trebbiano wines, and many types of pasta with local origins – tagliatelle, tortellini and ravioli, to name just a few.

All these distinctive Italian foods are made possible by the agricultural abundance that surrounds us. The Po Valley is a wide fertile plain with rich soil that nurtures all the essential ingredients – grains and grasslands, fruit from the orchards, vegetables of all kinds. So there is wheat for pasta, rice for risotto and corn for polenta. There is plentiful grazing for pork, beef, veal, poultry and game.

Along with milk, butter and cheese. Porcini, nuts, truffles from the woods. Peaches, pears, cherries, quince and, of course, Italian tomatoes, bursting with flavor. In short, everything you need to create the perfect meal.

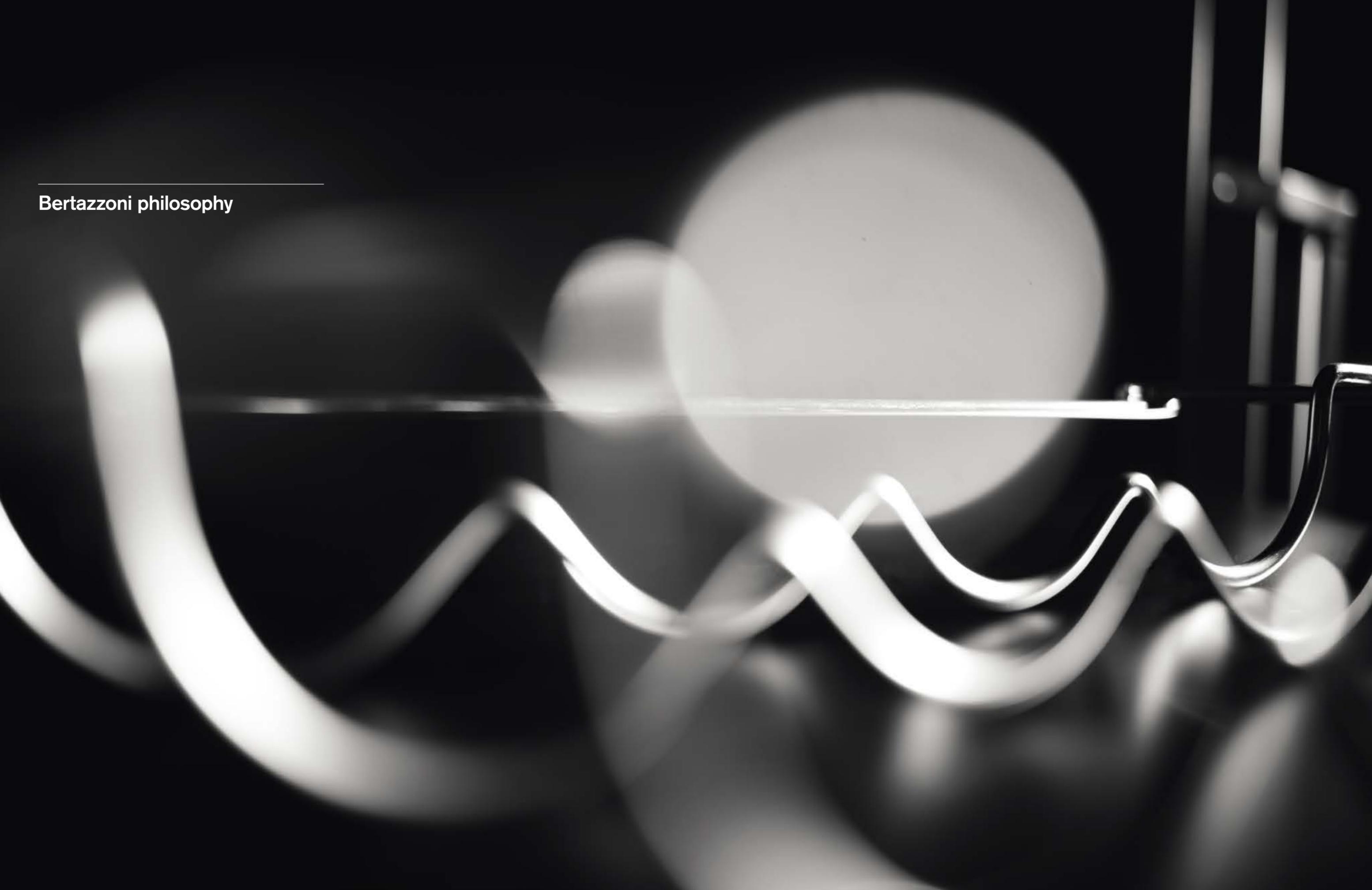
“Here all around us we have growing naturally all the ingredients of a great Italian meal. This is the food that makes us who we are.”



Vineyard in Emilia-Romagna



Bertazzoni philosophy



Place, pride and purpose

Bertazzoni is proud to be the world's oldest family-owned appliance manufacturer, built on over 140 years of innovation. But with pride comes deep responsibility. As the business has passed from generation to generation, family members have continued to be conscious of their responsibilities, not only to the beautiful land they live in but also to the people who live there today and those who will come after them.

Bertazzoni recognizes its roots in Guastalla and Emilia-Romagna run deep. The prosperity of the town and our region is close to the hearts of everyone who works with us. We are deeply committed to nurturing our close-knit community and developing where we live and work for the benefit of everyone. In particular, Bertazzoni continues to invest to create opportunities for young people, encouraging them to stay in the region by giving them a deep sense of place, pride and purpose.

“We have a deep belief in beautiful cooking to bind families and friends closer together – and a sincere respect for nature and its products that we wish to be enjoyed by all those who follow after us.”



Food for thought

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

Tommaso is a chef whose every movement demonstrates commitment to beautiful cooking. There is something unconsciously balletic in the way he handles ingredients for the food he prepares. Delicious food – simply made – brings this family and this business together in conversation. I'm interested in the relationship of family and business: how do they relate to each other? "I've always lived the company as part of the family," answers Paolo Bertazzoni. "It was natural. My father Francesco brought me to the factory as a boy in short trousers –

it gave me great pride. 'You must say Buongiorno to everyone' he insisted. I still feel it is an honor to be part of this company."

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

His sister Elisabetta, who has shared the big decisions with him, says: "We learnt early to respect the company and its values – they



were also our family values. We knew we had to work with humility, to take great care in all we do, to work together for the good health of the business."

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

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

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

"Our roots are the Italian family and the family is based around food," observes Nicola. "The heart of an Italian home is the kitchen. But the vital ingredient of our heritage, to make it really powerful, is engineering. We apply



make people happier by making products that bring joy to their lives."

"Everything comes together so that everyone can come together"

design and technology to deliver what our end-users want in their kitchens. It all depends on making sure our appliances work brilliantly in all environments – that is our obsession."

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

"It's our mission to make kitchen appliances that function perfectly for the lives of our Bertazzoni owners. By making beautiful products we feed their eyes, brains and hearts, and we give pleasure. Our deeper mission is to



Design series



The complete kitchen

Bertazzoni believes a beautiful kitchen should not only look good it should also work supremely well.

Just as cooking a beautiful meal requires the right ingredients, the same is true of the perfect kitchen. Every engineering innovation in Bertazzoni's distinctive cooking appliances is designed to enhance both

your kitchen and your cooking experience. This approach embraces the entire kitchen, with cooking at its heart and other appliances fitting seamlessly around.

Everything you need to create a high performance Bertazzoni kitchen is here from refrigerators, to dishwashers, and ventilation systems, all available in matching styles.

This is innovation with purpose. Bertazzoni's engineers evolve and finesse our technology and engineering by rethinking every aspect from the user's point of view – considering everything from a human perspective and how people use their kitchens. As a result of Bertazzoni's deep tradition of craftsmanship and engineering know-how, our best-in-class technology and unique aesthetic features

come together for even greater usability. This can be experienced in new innovations across the series, with extensive updates to our range cookers, our super-efficient new dishwasher platform and refrigerator models, along with new induction tops and a stylish new finish for the Professional Series – Carbonio. Everything is designed to create the complete kitchen – in both function and

through beautifully coordinated design. You can also add an opulent, finishing touch with the Collezione Metalli décor sets.

You can explore every facet of the Professional, Master and Heritage Series here and discover the perfect ingredients to create your complete kitchen.



Professional Series

Smart thinking.

Clean lines.

Precise design.

The beautifully designed Professional Series brings best-in-category capacity, flexibility and usability, delivering professional performance for your kitchen at home. It has been designed as an evolution of its own distinctive style, with elegant knobs, ergonomically designed handles, and sophisticated colors. These iconic elements blend design and an innovative approach to function. This signature style has won many design awards since its introduction.

The complete Professional Series kitchen suite includes freestanding ranges and built-in ovens, rangetops and cooktops, fridges, dishwashers, ventilation systems.



The coordinated kitchen

The Professional Series offers the perfect solution for every kind of appliance designed as part of the integrated kitchen suite. Every control panel, display, knob, handle and oven window of the built-in and specialty ovens aligns perfectly in vertical and horizontal configurations. The wide choice of state-of-the-art technology means the Professional Series is both versatile and flexible.

The sleek styling offers an exciting, clean and elegant look that balances built-in elements with freestanding ranges. All this comes together easily to help you design your perfect kitchen. The result is beautiful symmetry.

*“La cucina piccola fa la casa grande.”
“A little kitchen makes a large home.”*





Convection, speed, and steam ovens

Built-in ovens make an excellent alternative or complementary choice alongside a freestanding range. The built-in look offers its own elegance, allowing you to optimize the available cabinet space. All Bertazzoni ovens can be installed perfectly flush with the surrounding cabinets and aligned with matching convection steam, speed, and microwave ovens as well as warming drawers.

Ranges

Whether you prefer the traditional choice of gas or electricity, the versatility of dual fuel or the immediacy of induction, the Professional Series range cookers give you lots of options. The gas ranges come in four sizes (48", 36", 30" and 24") to suit any kitchen layout. Dual fuel self-clean ranges enhance the experience of preparing your favorite dishes with the convenience of an automated clean up.

The best in category Professional Series induction ranges include the new 48" full induction cooking surface with 6 cooking zones, bridge and metal griddle. This joins the 36" model and much-loved 30" model, with multi-zone induction cooktops and self-clean electric oven with European convection. Other innovations include Air Fry mode for healthier cooking, crisping dishes without the need for deep frying. A new digital gauge graces gas models with food probe for more accurate cooking.



Cooktops and rangetops

Cooktops and rangetops are the most used cooking appliance in the kitchen: from boiling an egg to warming milk, from stir frying vegetables to browning the ingredients for a casserole before transferring it to the oven. Choose from a variety of gas burner configurations, combined with a choice of technologies and fuel types: gas, griddle, CERAN® electric and induction, from all gas to all electric.

The Professional Series built-in gas cooktops are highly efficient with gas burners of different power ratings, giving you all the accuracy your cooking requires, while Bertazzoni rangetops feature the largest available cooking surface, with a variety of burner configurations and an electric griddle.

The front control panel is inspired by commercial kitchen architecture. New induction cooktops deliver rapid heat-up times and reduce energy usage to a minimum through their highly innovative heating technology and precision controls. A new cast iron griddle designed for the bridge zone offers even more cooking choices.



Refrigerators

Professional Series built-in refrigerators come in panel ready, and panel installed versions, providing the finishing touch to your Bertazzoni kitchen. The range now features new premium built-in bottom mount refrigerators, new built-in column refrigerators and attractive wine columns. Panel installed fridges have stainless steel doors to match the entire Professional Series suite; panel ready fridges can be fitted to match the cabinetry of your kitchen.

The Professional freestanding refrigerators integrate modern design and high quality manufacturing. All are very efficient, with super-quiet operation. The stainless steel exterior and handles match the look of other appliances in the series for a seamless look.



Dishwashers

Our engineers have created a completely new and advanced range of dishwashers, designed to match the style and performance of the rest of the Professional Series appliance suite. The range includes a 24" tall tub, 24" standard tub and 18" standard tub versions. All are available in beautiful panel ready or stainless steel panel installed versions with a choice of handles for ease of opening. New features include a choice of user interfaces, upgraded rack configuration and adjustment, floor projection status light, power drying and pumps that are quieter, longer lasting, and more reliable.



Ventilation

Choose Professional Series ventilation to suit the style, size, and layout of your kitchen. Installation options cover designer wall mount, under cabinet mount, liners/power packs and in-cabinet visor hoods. Most models can be installed in either vented or re-circulation mode. Sizes range from 24", 30", 36" all the way to 48", most of which are available with power ratings from 290 CFM up to 1200 CFM.



Colors and finishes

The Professional Series offer distinctly beautiful, hi-gloss finishes in 5 colors – Nero, Bianco, Giallo, Arancio and Rosso. Inspired by the flawless paintwork found on powerful Italian luxury sports cars, they are also very durable, stain and fade resistant. If you prefer, you can choose stainless steel finishes for all the appliances in the series. Made with the highest-grade stainless steel, which is brushed and polished to create a beautifully smooth surface with an attractive visual texture. Finished with an invisible anti-fingerprint finish to protect the steel, it is both beautiful and practical.

Our engineers partnered with experts from the automobile industry to create a unique, deep, and lustrous new finish, Carbonio. By applying the same techniques and technology developed over many years to perfect car finishes, Carbonio offers a unique color coating that is as beautiful as it is robust.



For more information on automotive paint, see page 154.



Master Series

Practical elegance.

Integrated vision.

Beautiful efficiency.

With all the efficient qualities you expect from Bertazzoni, the Master Series has a style that is all its own, with a sophisticated color palette that turns your kitchen into a work of art. Blending the best of commercial kitchen-inspired style with advanced technology and fine Italian design, it is both beautiful and versatile. Featuring freestanding ranges and capacious ovens, together with wall-ovens, cooktops and a complete suite of appliances matched by design to complete your kitchen. The Master Series can now be personalized with the Collezione Metalli, including two new finishes – Satin Gold and Black Nickel.



The coordinated kitchen

As well as being supremely practical, the Bertazzoni Master Series is also exceptionally good-looking – its unique style and sophisticated color palette will transform your kitchen. Striking metal control knobs and strong commercial styling define all the appliances in this series,

which are engineered for performance and a confident look. Every appliance in the suite integrates seamlessly to create a kitchen that is bold, practical and elegant.

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





Ranges

The Master Series ranges come in a choice of gas, dual fuel, electric and induction models. Designed to fit into the Master Series suite, with signature handles and control knobs, you have a choice of elegant options in stainless steel or sophisticated matt colors. Dual fuel gives you the option to combine gas burners with an electric convection oven or add an electric griddle. Induction cooking, now the preferred choice of many chefs, provides instant precision heating, making it incredibly immediate in response time. The Master Series now offers a new 48" full induction cooking surface with 6 cooking zones, bridge, and metal griddle. The griddle uses the bridge zone and makes this advanced technology even more versatile.



Built-in ovens and speciality ovens

Bertazzoni built-in ovens are highly adaptable to any space in today's kitchen. These electric ovens offer a wide spectrum of cooking technologies ranging from multi-level convection, steam, convection steam, speed cooking and powerful microwave models. Symmetry is the guiding principle, whether they are installed stacked or side-by-side – each model is engineered to align perfectly with the vertical and horizontal lines of your kitchen cabinet fronts.



Ventilation

The Master Series now offers a wide choice of ventilation options, designed to harmonize with the series style. Different kitchens – with all the possible variations of size and layout – require unique ventilation solutions. Engineered for high performance and maximum reliability, with power from 300 CFM all the way to 2 motor models with up to 1200 CFM, most Master Series ventilation solutions can be installed in vented or re-circulating mode. 30", 36" and 48" sizes are now available color matched to the Master Series ranges.



Cooktops and rangetops

Robust yet deeply elegant, the Master Series cooktops and rangetops operate with all gas burners that give great flexibility in cooking power. With a maximized cooking surface layout and a choice of burner configuration options, these stainless cooktops are a delight for the home chef. Commercial grade cast iron grates, high performance brass burners and precision gas valves represent the ideal combination for everyday cooking tasks and large meal preparation. Details influencing design, efficiency and usability include the beveled edges that follow the contours of the knobs and handles. The new induction tops offer highly efficient and controllable cooking. A welcome addition to the range is the new induction top with built-in downdraft ventilation that delivers cooking control and precision with discrete style.





Refrigerators

These Bertazzoni refrigerators feature a host of user-friendly features designed to make them a natural fit in a Master Series kitchen. Available in counter depth French door, built-in columns or bottom mount configurations, with new premium built-in bottom mount refrigerators, new premium built-in column refrigerators and attractive wine columns. You can easily configure the pairing of columns or the size of a single unit to fit your space. Intuitive user displays, with touch control LED screens; separate temperature controls, compressors and evaporators for fridge and freezer; low energy consumption; extra fast cooling and freezing ability. Choose panel ready and panel installed versions, providing the finishing touch with stainless steel doors on the panel installed models with Master Series handles. Interior features cater for your practical storage and freezing needs with smart, efficient thinking.



Dishwashers

As part of Bertazzoni engineers' quest for continuous improvement, they have created a new and highly sophisticated range of dishwashers that complement performance and style of the Master Series. The new range includes a 24" tall tub, 24" standard tub and 18" standard tub versions. All are available in beautiful panel ready or stainless steel panel installed versions with Master Series handles. Features include floor projection status light, power drying, quieter, longer lasting, and more reliable pumps. Three new user interfaces make it simple to get the best from these quiet, efficient, and effective machines.

Colors and finishes

Deep, rich and elegant Bertazzoni Texture paint colors give the Master Series and your kitchen a striking and sophisticated look. The stunning matt finish is available in a choice of Nero or Bianco. Tougher and more durable than conventional paint, it is heat, oil, stain, and scratch resistant. Master Series appliances are also available in Bertazzoni's high-quality stainless steel finish, which brings commercial kitchen styling into your home. Fabricated from sheets of highly polished steel, which is brushed to create a visually intriguing surface that is at the same time beautifully smooth to the touch. Finished with a special anti-fingerprint treatment that resists grease and dirt, it offers easy cleaning and long term durability.

For more information on texture paint, see page 158.



The Collezione Metalli is now available for the Master Series. Personalize your appliances with eye-catching finishing touches in new Satin Gold and Nickel finishes.

See page 162 for more details.



Heritage Series

Authentic inspiration.

Classic style.

Powerful influence.

Bertazzoni is proud to have six generations of tradition and innovation underpinning its beautiful kitchen appliances. The magnificent Heritage Series is modeled on the cooking ranges that Napoleone Bertazzoni would recognize from the early 1900s; what would surprise him is the innovative 21st century engineering and technology the series contains. Authentic in exterior design yet advanced on the inside, these are modern classics. Driven by fresh thinking and engineering, they are full of respect for Bertazzoni's heritage; something the company is proud to recognize and celebrate and our customers embrace as their own. The new Heritage Series ranges feature an exclusive "Bertazzoni Serie Limitata" serial number plate, making each piece unique, and every appliance in the range can be personalized with the Collezione Metalli décor sets in gold, copper and nickel.



The coordinated kitchen

Introduce a powerful classic look to your modern kitchen with the Heritage Series. Its iconic styling make this series compatible with any kitchen design, making a contrasting statement or a past era-inspired center piece. The classic design language is paired with high performance modern engineering. The perfect way to integrate

a wide range of cooking options, it adds a warm, authentic and welcoming classic look to your kitchen.

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



Ranges

The new Heritage Series features all-gas, induction and dual-fuel self-clean ranges. This versatility provides an excellent combination of choices, subtlety, and control throughout the cooking experience. As with all Bertazzoni ranges, these models feature large capacity ovens that are perfect for those important occasions when friends and family get together. The magnificent Bertazzoni Heritage Series 48" free standing range is now available with a new full-width 48" induction option alongside the all-gas range version. Innovative new accessories include an air fryer option and a cast iron induction griddle. The ranges come in a choice of finishes, including textured matt black, stainless steel and ivory enamel Avorio finish. Every new Heritage range features an exclusive "Bertazzoni Serie Limitata" serial number plate, making each piece unique and special.



Refrigerators

The Bertazzoni Heritage Series refrigerators offer a variety of sizes and installation choices to suit your kitchen space. The range now features new premium built-in bottom mount refrigerators, new built-in column refrigerators and attractive wine columns, fitted with the distinct Heritage Series handles to match the appliances in the series. The refrigerators incorporate highly innovative food preservation technologies with a digitally controlled variable speed compressor. All built-in models are equipped with dedicated compressor and evaporator systems, providing precise temperature and humidity control.



Ventilation

The Bertazzoni Heritage Series hoods match the unique personality of the range to perfection. There are three settings for different extraction levels. The range hood duct cover is also height adjustable. In keeping with the Bertazzoni design heritage, these range hoods are coordinated in color, finish and style to the Heritage Series ranges, creating a strong visual statement through your entire kitchen. The Heritage Series handle is ergonomically positioned away from the cooking surface – the perfect place to keep utensils close at hand.

Dishwashers

Continuing Bertazzoni's innovative approach, our engineers have designed a new and highly sophisticated range of dishwashers. The new range includes a 24" tall tub, 24" standard tub and 18" standard tub versions to fit beautifully alongside the Heritage Series appliances. Upgrade models offer up to 16 place settings, with a third rack, interior lighting, and extra powerful scrub wash arm. Other features include floor projection status light, power drying, quieter, longer lasting, and more reliable pumps. Quality materials, ergonomic design, and solid construction make these sturdy and efficient appliances perfectly fit for the purpose.

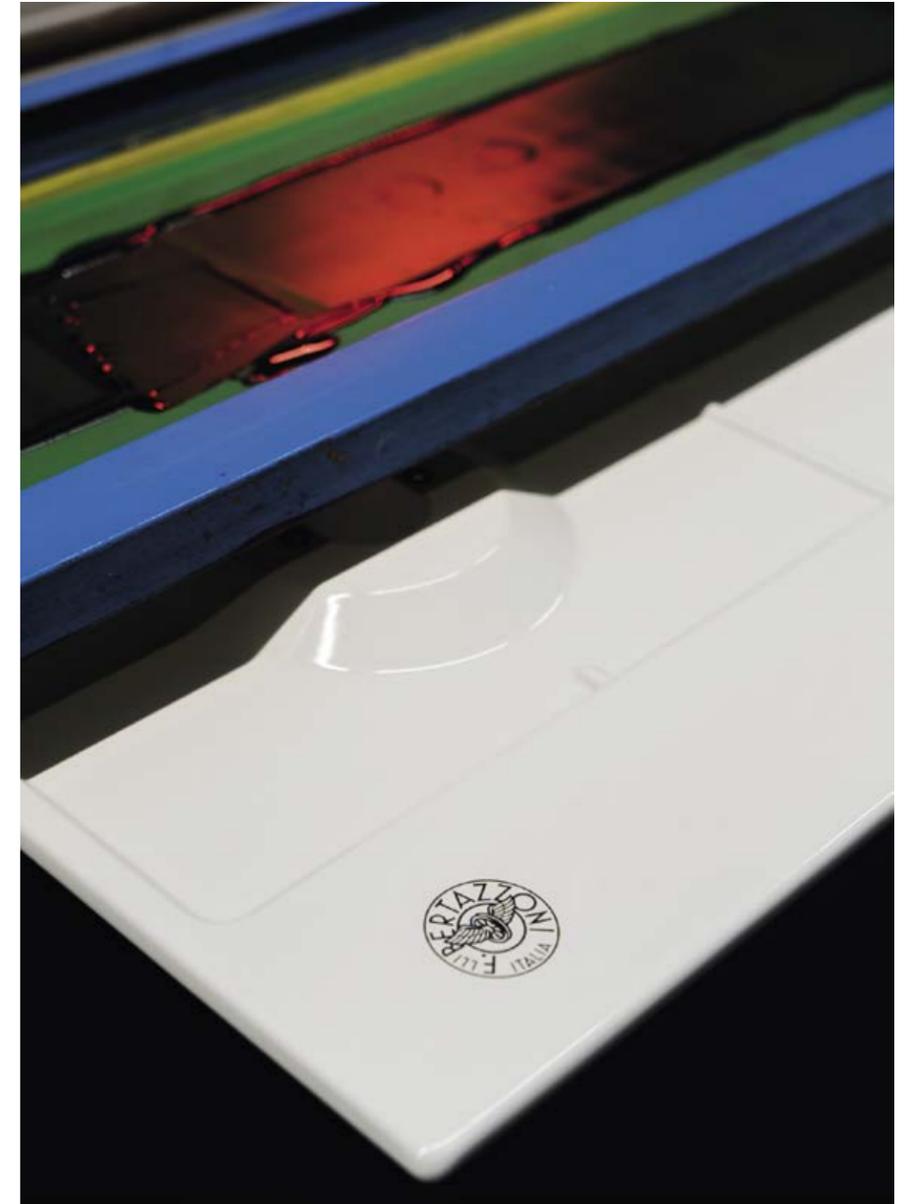




Colors and finishes

The New Heritage Series ranges are available in bold stainless steel, textured matt black and the Avorio gloss finishes. Our classic matt black finish brings an elegant and sophisticated look to your kitchen. All these finishes are practical and durable, as well as stain and scratch resistant.

The Bertazzoni brand heritage is celebrated with the ivory enamel finish on new Heritage Series ranges. Inspired by the original wood-burning stoves that Antonio and Napoleone Bertazzoni built in the 1930s, the Avorio color is captured in a deep, glossy enamel finish. The enameling process creates a traditional-looking durable finish that makes cooking surfaces easy-to-clean.



You can also add an exquisite personal touch to your Heritage Series appliances with the new Collezione Metalli. For more information, see page 162.



Technology



Built-in ovens

The Bertazzoni line up of built-in ovens is designed to help you create a consistent style throughout your kitchen, with matching handles, windows, and display dimensions as well as control knobs across the Professional and Master Series. All the built-in full size, speed and convection steam ovens have been designed and engineered to deliver even better performance and flexibility. Styling is now perfectly harmonized with the entire Bertazzoni suite for each series and all oven models can be installed standard or flush even in a standard depth cabinet. As a result, the perfect alignment of all vertical and horizontal lines, user interfaces, handles and control knobs are guaranteed in any combination of models.

In this section

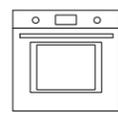
- Built-in convection ovens
- Built-in specialty ovens



Convection ovens

Built-in ovens offer an excellent alternative and complementary choice to freestanding range cookers, offering simple elegance. For some, the ability to fit an oven easily into a compact space makes built-in ovens their first choice. For others it is the attraction of flexible design with the option to install the ovens on top of each other, side-by-side, at eye-level or undercounter to fit an individual kitchen design. All Bertazzoni built-in ovens can be installed proud or perfectly flush to align with matching convection steam, speed, and microwave ovens as well as warming drawers.

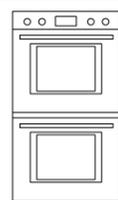
30" single oven
Professional Series
Master Series
(XT and XV)



24" single oven
Professional Series
(XV)



30" double oven
Professional Series
Master Series
(XT and XV)



Harmonized suite

Design of handle, knobs, windows and user interface works with all appliances in the series

Cooling system

Minimizes noise during operation

Telescopic glides

Safer movement of cookware in and out of the oven

Soft close hinge design

Easier and safer opening, especially when the oven is hot

Performance and versatility

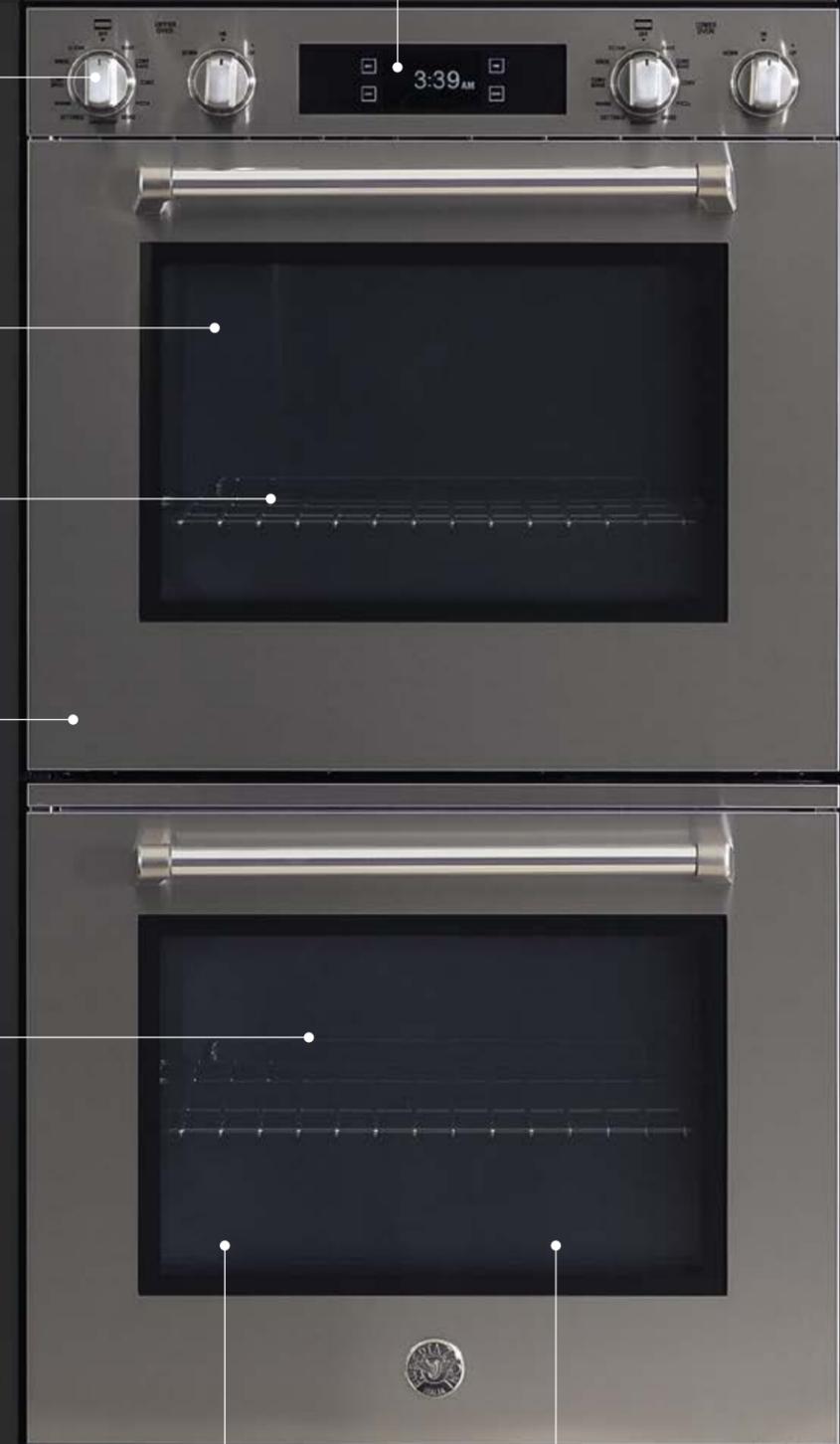
Extra large 4.1 ft³ cavity with 7 levels

Accurate controls

Digital sensors and food temperature probe for accurate monitoring and control

TFT interface

Improved user-friendly design for simpler programming



Large panorama window

Clear view of all seven cooking levels

Effortless cleaning

Anti-fingerprint treatment makes cleaning simple

No-compromise layout

Perfect alignment of multiple oven combinations

Convection ovens



Performance and versatility

(30" single and double) With a 4.1 ft³ cavity, these ovens offer 7 levels and space for extra-large cookware. The heating system pre-heats the oven quickly with a clear visual indicator of progress. The dual diagonal convection system offers even heat distribution for consistent results every time.

A powerful look

(30" single and double) On both the Professional and Master Series, the large panorama window makes it easy to see all seven cooking levels while cooking. Other design features include matching handles and knobs to coordinate with the other appliances in each series. Aligning multiple oven combinations can be achieved without compromise; choose vertical or horizontal layouts for perfect alignment of control panels and interfaces, handles and windows.



Comfort in the kitchen

(30" single and double) The innovative cooling system keeps your kitchen calm and quiet – 2 fan speed settings reduce airflow noise while you're cooking or when the oven is cooling down. Moving cookware in and out is easy, with smooth new telescopic glides. The new hinge design makes opening and closing the door safer, especially when the oven is hot.

Cook like a pro with Bertazzoni Assistant

(30" single and double) Whether you're confident semi-pro or a less adventurous cook, you can achieve great results every time with the help of the Bertazzoni Assistant. Its advanced digital sensors and food temperature probe help manage a precise sequence of cooking functions, temperature, and timing. The result is dishes cooked to perfection with no added stress.

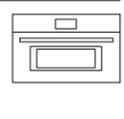
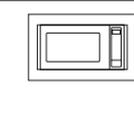
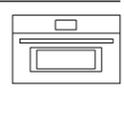
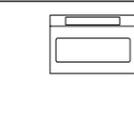
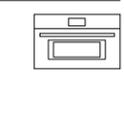
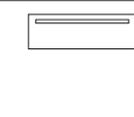


Compact size, big performance

(24" single) With 2.7 ft³ of space, this oven offers one of the largest capacities in its category. Whether you're cooking for two or twenty, the 5 cooking levels give you lots of options for multi-level cooking and large dishes. It's flexible and easy to use with a new clear LED interface and 9 cooking functions, including convection and pizza, for perfect results.

Specialty ovens

Bertazzoni has perfected cooking appliances for over 100 years. As a result, we understand that today's home chef wants a variety of technologies at their disposal. That means lifestyle-driven speed cooking without sacrificing flavor, texture or aroma. Or cooking with steam to retain the food's natural nutrients, vitamins and minerals. Bertazzoni built-in specialty ovens include convection, steam, speed and powerful microwave technology, along with a practical warming drawer. Engineered to integrate perfectly into the vertical and horizontal lines of your kitchen cabinets, they can be installed stacked or side by side to create perfect symmetry.

<p>30" Combi-steam oven Professional Series Master Series</p>		<p>30" Microwave</p>	
<p>30" Speed oven Professional Series Master Series</p>		<p>24" Microwave drawer</p>	
<p>24" Speed oven Professional Series</p>		<p>30" Warming drawer Professional Series Master Series</p>	



Intuitive LED touch screen
User interface design makes controlling all built-in ovens simple

Safety for your family
Control and safety built-in with child safety lock

Seamless integration
Designed to line up perfectly in any layout with no compromise. Can be installed flush or proud

Large capacity
1.34 ft³ cavity with a full-size broiler function

Healthy cooking
30" Combi Steam offers full steam, convection or combination of both

Maintain the vitamins and minerals
Steam cooking retains nutrients, moisture, color, texture and flavor

Faster cooking times
Cooks food faster than traditional convection ovens

Specialty ovens



Speed up the cooking time

(30" speed oven) The 30" speed oven offers three super-fast ways to cook in one oven. Choose microwave, convection or both together. It cooks dishes twice as quickly as a standard oven, with up to 1000W microwave power. Full size broiler functions complete the set up. This family-sized oven (2 ft³ volume) offers pre-set modes to cook popcorn, potatoes, and pizza to perfection.



Healthy cooking

(30" combi steam) The 30" combi steam is 3 ovens in one, offering faster cooking times. Choose from full steam, convection, or a combination of the two – convection with steam boosts. To maintain the highest level of nutrients and food texture vegetables, choose full steam mode. This retains moisture, color, texture and flavor and the vitamins, minerals and Omega 3 that are normally lost during cooking.



Microwave drawer

The new microwave drawer offers both space and speed. With a 1.2 ft³ cavity and 11 power levels up to 950W, it has useful preset popcorn, defrost, and keep warm functions. The ceramic base is easy to keep clean and hygienic. And installation options are as versatile as its cooking capabilities; choose from undercounter or column installation for a seamless finish in your kitchen.



Warming drawer

The warming drawer is a useful addition to your kitchen for warming up serving platters and keeping food warm before you serve it or during the meal. The extra-large drawer sits on smooth glides with soft motion closing mechanism for ease of use. The open sides make loading and unloading the largest platters simple.

Harmonized design

(30" combi steam and speed ovens) The new 30" combi steam, speed ovens and warming drawers feature smart new design details that match all the appliances in both the Professional and Master Series. Achieve perfect coordination throughout your kitchen with matching styling and handles. The ovens align in stacked or side-by-side layouts with no compromise; all the control panels, user interfaces, handles and windows will line up perfectly.

Cooktops and rangetops

Bertazzoni worktops are designed for maximum flexibility performance and precision. The 48", 36", 30" and 24" versions offer different combinations of technology, control configurations and fuel types, including gas, dual-fuel, electric and induction. These advanced cooktops combine environmentally friendly energy-saving technologies, without compromise in cooking performance. Continuous commercial grade cast iron grates offer increased cooking surface and stability of cookware. Ergonomic design of side, front top or front panel controls makes for hassle-free use. Bertazzoni's one-piece worktop molding combines performance and cleanability. With sealed burners, no sharp angles or dirt traps, cleaning is fast and easy. The induction cooktops have multiple heat generators, electronic controls, and smart pan detection systems. The new 36" induction top features a discrete central downdraft ventilation that automatically matches its speed to the cooking level for maximum efficiency.

In this section

- Induction and electric cooktops
- Rangetops
- Gas drop-in and cooktops



Induction and electric cooktops

Electric induction and electric CERAN® cooktops add an elegant and clean look to your kitchen, with the added advantage of faster induction heating. On the induction models, precision touch controls and digital timed cooking functions let you automatically manage the entire cooking process; sensor controlled cookware detection means all the energy is used to heat the exact pan instantly. These cooktops make preparing a wide variety of dishes effortless, with 5 or 4 zones for cooking and the clean-up process afterwards is equally simple.

Induction

36"
3 energy generators
6 heating zones
Two bridge elements

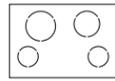


30"
2 energy generators
4 heating zones
One bridge element



CERAN®

30"
4 heating zones



24"
4 heating zones



Induction Downdraft

36"
4 induction zones
Downdraft ventilation



Automatic cookware detection
Smart technology for more efficient cooking

High speed cooking zones
Discover our fastest, most responsive induction technology

Compact and versatile installation
Installation compatible with undercounter built-in ovens

Clean design
Simple to keep clean, can also be used as meal preparation surface

Intuitive touch controls
Instant heat adjustment and digital timed cooking functions

Safety built-in
Safety designed in with residual heat indicator and child lock

Induction and electric cooktops

Ultra high speed cooking zones

With instant heat up and cool down, our induction technology delivers 60% faster time-to-boil than regular cooktops. Choose from 4 and 5 cooking zone configurations with additional bridge heating zones in our induction models, to give you versatile choices, whatever you are cooking.

Digital touch and slide controls

Control the heat instantly with digital precision when you're cooking any dish. The touch controls for each cooking zone and clear LED display are embedded in the glass top for easy access. The seamless design makes the whole surface easy to clean.



Safety built-in

All induction and electric cooktops are designed for safe use day after day. The residual heat indicator lets you see which zones are still hot after they are switched off. A built-in child lock stops the appliance being turned on accidentally.

Clean design

Cleaning is made easy, thanks to the full ceramic black glass surface. The embedded touch controls mean there are no difficult to reach or hard to clean areas.

Automatic cookware detection

Smart sensors embedded in the glass surface automatically detect the size of your pans, adjusting the heated area to fit their footprint. This makes heating for each induction zone more focused and efficient.



Compact and versatile installation

Bertazzoni induction cooktops are designed with a low-profile chassis. This space-saving idea gives you the option to install them over an undercounter built-in oven, optimizing the space in your kitchen.

Induction downdraft cooktop

New downdraft ventilation

The new 36" induction top features 4 cooking zones with discrete central downdraft ventilation. With 3 speeds and boost option, it automatically adjusts the speed based on the cooking levels being used. It can be installed for filtering or exhaust through an external vent.

Specific temperature management

The time and pause/recall functions let you set and automatically maintain a specific temperature and avoid liquids boiling over or burning the bottom of the pan. There are three functions: Melting (45°F) – perfect to melt chocolate without splitting. Keep Warm (70°F) – keeps food warm without overcooking. Heat-up – quickly reach a preset temperature (power levels 1 to 8). This will also avoid liquids overflowing and fast burning at the bottom of the pan.



Vented or filtering installation

Vented installation routes the extracted air outside via a series of pipes (purchased separately). The filtering installation uses special grease and odor filters before recirculating the clean air back into the kitchen. A set of odor filters is supplied with the cooktop.

Automatic operation

Once the downdraft is switched on, set this function and the ventilation will automatically adjust speed in based on the power level you are cooking with. With automatic delayed shutdown, the ventilation module continues to run to eliminate residual odors.

Timer and pause/recall function

Set the timer for all the cooking zones simultaneously, with different time settings (from 0 to 99 minutes). The Pause/Recall function stops the entire cooktop's cooking activity temporarily, then you can restart with all the same settings.



Multi-zone cooking

Combine two cooking zones to create a single, larger cooking zone to accommodate larger pans and cooking dishes.



Filter saturation alert

A reminder light indicates when to clean the grease filter and replace the charcoal filter.



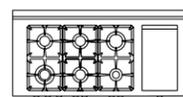
Multi-slider controls

With a choice of 9 power levels plus booster, the multi-slider controls give you accurate and easily adjustable control of cooking process. Choose from a gentle simmer to rolling boil and everything in between.

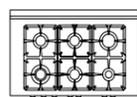
Rangetops

Bertazzoni rangetops offer amazing versatility and feature the largest available cooking surface of any worktop in the Bertazzoni line. The sleek design is inspired by commercial kitchens. Available in 36" and 48" versions, together with a variety of versatile burner configurations, and in 36" version with 5 induction zones, these powerful models are the perfect pairing with any Bertazzoni built-in oven.

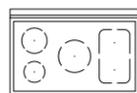
48"
Brass burners
Professional Series
Master Series



36"
Brass burners
Professional Series
Master Series



36"
5 induction zones
Professional Series
Master Series



High-efficiency gas worktop

Accurate 19,000 BTU dual ring power burners and optimized flame-to-cookware distance

Optional accessories

Optional versatile cast iron griddle and extended 4" backguard

Monobloc brass burners

Simple to remove and clean one-piece burners

Stainless steel electric griddle option

Cook like a real pro on the extra-large griddle

Large cooking surface

Versatile and efficient cast iron grates to slide cookware across the entire cooking surface

Harmonized kitchen suite

Create a streamlined design statement in your kitchen, matching with the other appliances in the series

Induction rangetop

Power bridge zone

The intuitive power bridge zone is designed to automatically adjust to fit the size of your cookware, from a small milk pan to a large skillet. This not only allows for more efficient heating, but it also uses less energy in the process.

Ergonomic metal knobs

The confidently shaped metal control knobs designed for Professional Series are engineered for performance and a commercial kitchen inspired look.



Digital display

Have instant visibility of the setting for each heating zone with the digital precision display, embedded in the glass surface.

Gas rangetop



High-efficiency gas rangetop

Our gas rangetops now boast more space, with a 15% larger cooking surface, so you can easily fit any cookware you need at the right time. Our engineers have also optimized the distance between the flame and cookware for super-fast time-to-boil and best-in-class-energy efficiency, while maintaining the most delicate simmer setting.

Cooking surface

Designed to offer the performance you would expect from a commercial worktop for more flexibility. Each gas rangetop has 6 burners: 2 dual power burners (19,000 BTU) with 4 additional burners in different sizes and power outputs.

Monobloc brass burners

Engineered from a single piece of brass to deliver heat faster and more efficiently.

Harmonized kitchen suites

Create your ideal kitchen with Bertazzoni appliances, styled to work together in complete harmony. The Professional and Master Series both offer a full line up of rangetops, freestanding ranges, built-in ovens and specialty ovens, refrigerators and dishwashers.

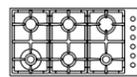


Gas drop-in cooktops

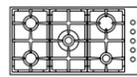
Bertazzoni gas drop-in cooktops are designed to be highly versatile for any installation need, as well as super-efficient and rewarding to use. Available in the Professional and Master Series, they offer gas burners of different powers to meet the control your cooking style demands. Featuring distinctive Bertazzoni brass power burners, with independently operated burner rings, you can simmer at very low levels (750 BTU) or cook at full power (18,000 BTU).

Side control drop-in cooktops

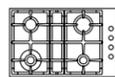
36"
6 or 5 brass burners
Professional Series
Master Series



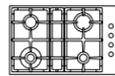
36"
5 aluminum burners
Professional Series
Master Series



30"
4 brass burners
Professional Series
Master Series

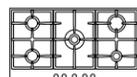


30"
4 aluminum burners
Professional Series
Master Series

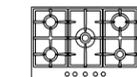


Front control built-in cooktops

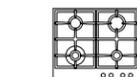
36"
5 aluminum burners
Professional Series



30"
5 aluminum burners
Professional Series



24"
4 aluminum burners
Professional Series



Low profile drop-in installation
Timeless elegance and easy to clean

Fast and easy cleaning
Spend more time enjoying your cooking and less time cleaning

Safety
Thermocouple system for safe gas control

Extra large cooking surface
New cast iron grates maximize cooking surface and allow easy sliding of cookware

Performance and high efficiency
Engineered to heat faster and simmer more gently

Gas drop-in cooktops



Fast and easy cleaning

Things can get messy in the kitchen. To make it easy to clean up after, Bertazzoni's engineers designed a seamless one-piece worktop. Sealed burners and no sharp angles or dirt traps mean cleaning up takes up no time at all.

Harmonized kitchen suite

The Bertazzoni Series create a seamless design story throughout your entire kitchen. The cooktops add a satisfying continuity to your kitchen style when matched to built-in ovens and specialty ovens, refrigerators, and dishwashers from the Professional and Master Series.

Low profile drop-in installation

There are many advantages to our drop-in gas cooktops. They fit most countertop cut outs and can be installed over undercounter ovens for an elegant and seamless look.



Continuous grating, larger cooking surface

Continuous cast iron grates add stability to make moving hot cookware around easy and safe. So you can be confident when you slide a pan across from one burner to another. These new grates add 10% more working space to the cooktop.



Performance and high efficiency

Time is precious, so Bertazzoni engineers have found new ways to speed things up. Enjoy a winning combination of fast time-to-boil and best-in-class energy efficiency, thanks to the optimized distance between the flame and your cookware. The signature power burner with two rings of flame delivers an impressive 18,000 BTU, while gently simmering at 750 BTU.

Easy to use

Bertazzoni cooktops feature one touch, child-safe ignition that lets you easily light and adjust burners with one hand.

Safety

Your and your family's safety comes first, so our specially designed thermocouple stops gas from escaping unless the flame is on. This best-in-class system was created to ensure everyone, particularly younger family members, are always safe.



Installation made simple

Designed for greater flexibility, the 30" front control gas cooktop fits a 24" cutout, making it simple to upgrade your kitchen to 5 burners.

Note: this feature is only available on 30" model with front-mounted controls.

Freestanding ranges

Bertazzoni engineers have designed the freestanding ranges to meet the needs of any sized kitchen. As a result, there is a wide choice of full-size or compact ranges available. At the same time, all ranges in the Bertazzoni line up feature the largest oven capacity in their class. The worktop burners offer the fastest time-to-boil in the category, while also allowing for the gentlest simmer. There is no compromise in Bertazzoni's commitment to making every day cooking a pleasure, whatever the size of the meal or the ambition of the cook. New features include the first 48" induction top, dedicated Air Fry mode and cast iron griddle, available on specific upgrade models.

In this section

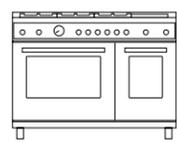
- All gas ranges
- Dual fuel ranges
- Induction and electric ranges



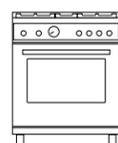
All gas ranges

Many cooks prefer the traditional choice of cooking with gas, and Bertazzoni engineers have developed an even broader selection of ranges to choose from. These all-gas models come in four sizes (48", 36", 30" and 24"). They offer options to suit family and individual needs. Offering exceptional capacity options and the largest oven size in their categories, they are perfectly suited for any family, individual and kitchen space needs. These elegant ranges are engineered for high performance with design features that make cooking a practical and aesthetic pleasure. Upgrade gas models with food probe feature a new digital temperature gauge – a first from Bertazzoni. This convenient feature takes the guesswork out of cooking for excellent results every time.

48"
Professional Series
Master Series
Heritage Series
6 brass burners & griddle
or 6 aluminum burners



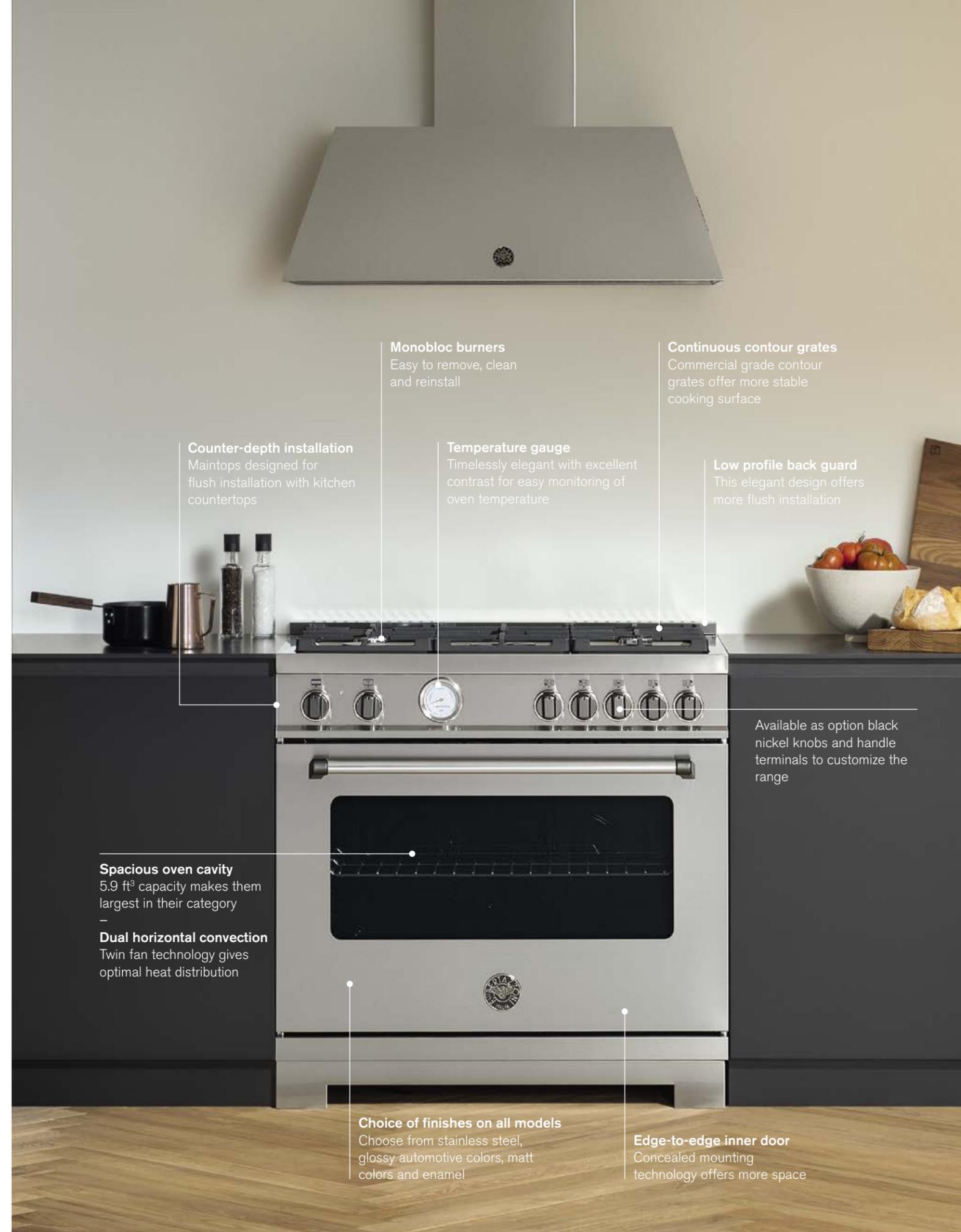
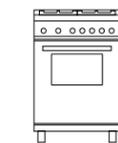
30"
Professional Series
Master Series
4 brass burners or
5 or 4 aluminium burners



36"
Professional Series
Master Series
Heritage Series
6 brass burners or
5 aluminum burners



24"
Professional Series
Master Series
4 brass burners or
4 aluminium burners



Monobloc burners
Easy to remove, clean
and reinstall

Continuous contour grates
Commercial grade contour
grates offer more stable
cooking surface

Counter-depth installation
Maintops designed for
flush installation with kitchen
countertops

Temperature gauge
Timelessly elegant with excellent
contrast for easy monitoring of
oven temperature

Low profile back guard
This elegant design offers
more flush installation

Available as option black
nickel knobs and handle
terminals to customize the
range

Spacious oven cavity
5.9 ft³ capacity makes them
largest in their category

Dual horizontal convection
Twin fan technology gives
optimal heat distribution

Choice of finishes on all models
Choose from stainless steel,
glossy automotive colors, matt
colors and enamel

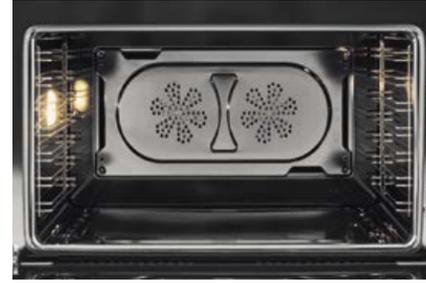
Edge-to-edge inner door
Concealed mounting
technology offers more space

All gas ranges



A striking new look

Designed to work in harmony with all the appliances in the range, with no fingerprint stainless steel treatment. Soft close door with edge-to-edge inner door design offers more space; panorama window gives excellent visibility.



Performance and versatility

Spacious oven cavity with large 5.9 ft³ capacity. Dual convection technology ensures even cooking on all 7 levels with telescopic glides to add stability for easy maneuverability of hot cookware in and out of the oven.



Gas convection oven

The precision temperature control system gives you complete control of your oven. Even heat distribution on all 7 levels offers consistent temperatures with best-in-class accuracy, accurately monitored with the timelessly elegant temperature gauge. The full oven width infrared gas broiler delivers a truly professional performance.

Continuous contour grates and single piece worktop

Modelled on commercial grade cast iron contour grates, the maintop offers a larger and more stable cooking surface. Designed to fit precisely and equipped with non-scratch larger silicon buffers, it helps keep cookware more stable. The one piece molded worktop has no sharp angles or dirt traps, making cleaning quick and easy.

Low-profile back guard

The elegantly designed low-profile back guard makes flush counter depth installation easily achievable as well as making it extremely effective in an island configuration.

High-efficiency maintop

Bertazzoni engineers have worked to design a highly efficient worktop by reducing the flame-to-cookware distance for faster heating. More lateral space has been created between the burners so you can use larger cookware more effectively.

Digital food probe

This digital thermostat and user interface make cooking a large variety of dishes at exactly the right temperature simple. It constantly monitors the temperature at the heart of the dish and adjusts the oven temperature automatically for even cooking and perfect results every time.



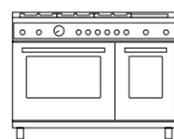
A choice of burners

You can enjoy commercial-range performance and flexibility with the 19,000 BTU brass burners and twin power burners, available on all 6 burner configuration ranges. Or choose beautifully designed monobloc burners – striking one piece burners that are easy to remove, clean and reinstall.

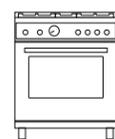
Dual fuel ranges

More and more homeowners enjoy the flexibility of a combination of a gas cooktop and an electric convection oven. The Bertazzoni dual-fuel ranges are the ideal cooking appliance for homes with access to both fuel types. They offer a choice and subtlety that enhances your cooking experience. Like the all gas ranges these dual-fuel ranges have large capacity ovens, perfect for those big family occasions. Engineered for high performance in any cooking style they are the perfect balance of precision engineering and aesthetic elegance. Upgrade models feature new Air Fry mode.

48"
Professional Series
Master Series
Heritage Series
6 brass burners & griddle
or 6 aluminum burners
Electric self-clean oven
and electric oven
Air Fry mode



30"
Professional Series
Master Series
4 brass burners or
5 aluminum burners
Electric self-clean oven
and electric oven
Air Fry mode



36"
Professional Series
Master Series
Heritage Series
6 brass burners or
5 aluminium burners
Electric self-clean oven
and electric oven
Air Fry mode



Twin lateral lighting
Side-mounted halogen lamps illuminate all the shelves

–

Dual diagonal convection system
Offers even heat distribution for consistent results

Digital temperature gauge (self-clean oven)
Elegant integrated temperature display and controls for precision cooking

Single or twin power burners
The 19,000 BTU burners offer more flexibility and control, with twin burners on all 6 burner configurations (gas and dual fuel models)

–

Monobloc burners
Easy to remove, clean and reinstall

–

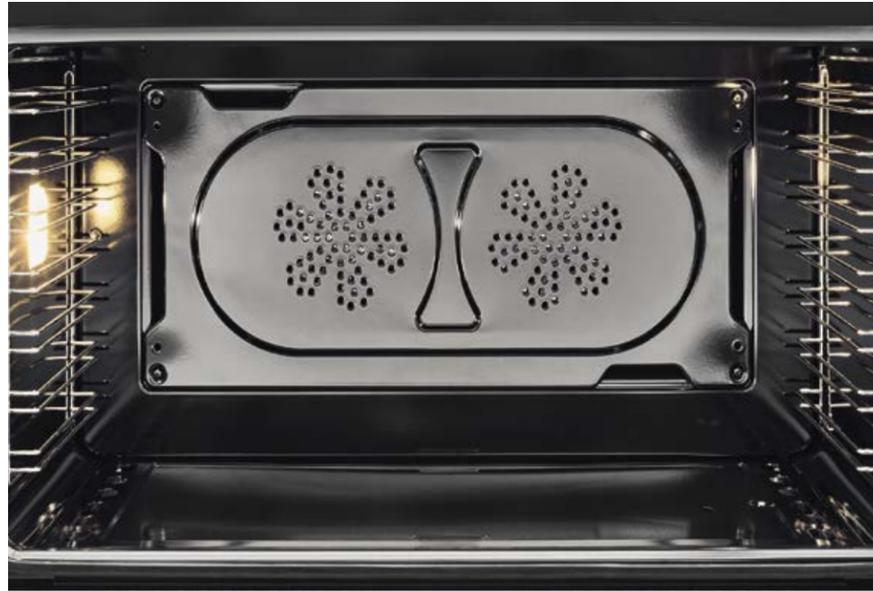
Extra high efficiency maintop
Reduced flame-to-cookware distance for more efficient cooking and fastest time to boil in its class

Spacious oven cavity
5.7 ft³ capacity makes them largest in their category

Panorama window
Larger window offers excellent visibility of all cooking levels

Telescopic shelf glides
Move hot dishes more easily and safely

Dual fuel ranges



Performance and versatility

The spacious oven cavity offers 5.7 ft³ capacity. Dual convection technology ensures even cooking on all 7 levels and telescopic glide shelves make it easy to move hot cookware in and out of the oven.



Digital temperature gauge

Control your oven with the elegant integrated temperature display and control panel. It's easy to read with improved contrast and bezel embedded buttons to select the desired cooking mode and control the food temperature probe.



Electric oven with self-clean option

Homes with access to both fuel types allow you to choose a self-cleaning oven with your gas cooktop. They offer efficient, flexible and easily controllable multi-level convection cooking. The self-cleaning option works at the touch of a button, so you never have to scrub out your oven again.

High power electric griddle

The stainless-steel griddle is designed to heat up super-fast to cook a wide variety of food to perfection. This makes it easy to prepare and serve the perfect pancakes, grilled cheese, hamburgers or bacon.

High efficiency maintop

The maintop is designed to make cooking faster and more efficient thanks to the clever design that reduces the flame-to-cookware distance. You can use larger cookware more easily as the top is engineered with more space between the burners.

Power burners 19,000 BTU

Flexibility and control are the heart of the 19,000 BTU dual ring power burners. You can adjust the heat on each ring and move from a slow simmer to a fast boil instantly. The added control means every dish can be cooked to perfection.



Single piece worktop and continuous contour grates

Molded from a single piece of aluminum, the worktop has no dirt traps or sharp angles, so it is very easy to keep clean and looking its best. The cast iron contour grates are modelled on commercial grade ranges, giving you a larger and more stable cooking surface. The large silicon buffers add stability making it safer to use.

Low profile back guard

The elegant low-profile back guard makes it simple for your range cooker to fit right in to your kitchen design with flush counter depth installation. It also works particularly well in island configurations, making for a sleek and stylish finish.



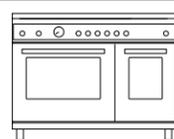
New Air Fry mode

Increasingly popular cooking technique combines maximum ventilation with intense heat. A dedicated steel mesh basket boosts air flow around the ingredients for beautifully crisp and healthy food without the need for deep frying.

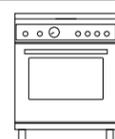
Induction and electric ranges

Bertazzoni induction ranges offer the widest choice of configurations and options, including a multi-zone induction cooktop. The cooktop induction technology is mounted beneath the smooth, easy-to-clean surface. It boasts heat-up times more than twice as fast as standard radiant electric heating or gas burners – while using just a fraction of the energy. The unmatched precision and immediate control of power has made induction worktops very popular with home chefs. From high powered boiling to low temperature simmering, the digitally controlled induction zones offer the utmost in control. Another first from Bertazzoni is the new 48" induction top with 6 cooking zones, bridge and cast iron griddle, available in all 3 series in stainless steel finish. Upgrade models feature the new Air Fry mode. If you wish to install an all-electric kitchen, Bertazzoni's brilliantly designed electric ranges will fit the bill with the largest choice of styles and sizes in the industry to suit yours.

48"
Professional Series
Master Series
Heritage Series
6 induction zones
Induction cast iron griddle
Air Fry mode



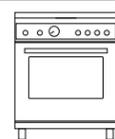
30"
Professional Series
Master Series
4 induction zones
Electric self-clean oven
and electric oven
Air Fry mode



36"
Professional Series
Master Series
5 induction zones
Electric self-clean oven
Air Fry mode



30"
Professional Series
Master Series
4 CERAN® electric
heating zones
Electric oven
Air Fry mode



Booster Power heating zones
Boost power up to 3700W on all induction ranges

50 Amp compatible
Cook with all five heating elements at the same time as using the oven

Larger induction zones
Added bridge element creates a bigger cooking area

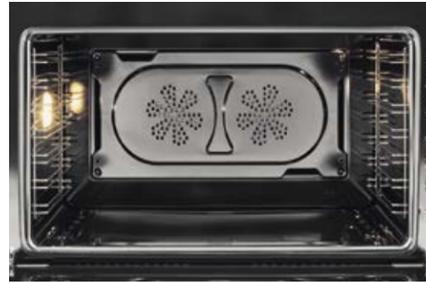
Power bridge zone
Automatically adjusts to fit the size of your cookware

Digital temperature gauge
Elegant integrated temperature display and controls for precision cooking

Digital food probe
Constantly monitor and control the temperature for perfect results

Spacious oven cavity
Expanded 5.7 ft³ capacity – largest in category

Induction and electric ranges



Performance and versatility

The spacious oven cavity offers 5.7 ft³ capacity. Dual convection technology ensures even cooking on all 7 levels and telescopic glide shelves make it easy to move hot cookware in and out of the oven.



A striking new look

(XT models only) Designed to work in harmony with all the appliances in the range, with no fingerprint stainless steel treatment. Soft close door with edge-to-edge inner door design offers more space; panorama window gives excellent visibility.

Power bridge zone

(Induction models only) The intuitive power bridge zone is designed to automatically adjust to fit the size of your cookware, from a small milk pan to a large skillet. This not only allows for more efficient heating, it also uses less energy in the process.

4 heating zones

(Ceramic models only) The 30" All Electric CERAN® cooking surface ranges (Professional and Master Series only) offer 4 heating zones with precision-controlled power from 1200W to 2100W. Each heating zone is backed up by a dedicated residual heat indicator to show which zones are still hot.



Digital food probe

This digital thermostat and user interface make cooking a large variety of dishes at exactly the right temperature simple. It constantly monitors the temperature at the heart of the dish and adjusts the oven temperature automatically for even cooking and perfect results every time.



New induction cast iron griddle

This cast iron griddle is designed to sit across the bridge zone for even heat across the entire surface. Comes as standard on XT models, available as an accessory for XV models.

New Air Fry mode

This healthier cooking technique creates perfectly crisp food without the need to deep fry. For everything from French fries to meat, fish and vegan recipes. It combines maximum ventilation with intense heat with a dedicated steel mesh basket to boost air flow around the ingredients.

50 Amp compatible

Bertazzoni engineers have designed smart power routing software, which lets you cook with all five heating elements at the same time as the oven is being used for baking or roasting. As a result, you can easily prepare large meals for family and friends, with no stress.

Digital temperature gauge

(XT models only) Stay in complete control with the elegant integrated temperature display and control panel. It's easy to read with improved contrast and bezel embedded buttons to select the desired cooking mode. The food probe is also monitored here to make cooking perfect meat and fish dishes completely foolproof.



Ventilation

At Bertazzoni, we believe ventilation should always be an integral part of your kitchen design. Our engineers analyzed the ventilation needs of all our cooking appliances and developed multiple solutions to complement the whole range. Whatever appliance you choose and whatever style you want for your kitchen, you will find a model to harmonize with your Bertazzoni suite. The line-up includes several new ventilation hoods that are designed to fit seamlessly with the Master, Professional and Heritage Bertazzoni Series.

In this section

- Wallmount/undermount hoods
- Wallmount design hoods
- Wallmount canopy hoods
- Wallmount Heritage hoods
- Wallmount chimney hoods
- Island hoods
- Insert hoods/liners
- Visor hoods
- Over the range (OTR) microwave hood

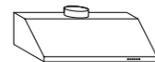


Ventilation

Choose from distinctive designs that combine contemporary, traditional or classic looks with the latest trends in integrated kitchen design. Each hood is designed to fit easily into any kitchen style. They work perfect when installed above any Bertazzoni range or cooktop in any fuel type – including gas, induction and electric. Most models can be operated in vented or recirculation modes.

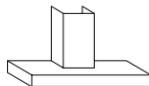
Wallmount/undermount hoods

48" 36" 30" 24"
1200, 600, 400 CFM
1 or 2 motors
Stainless steel finish



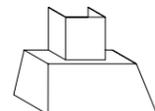
Island mount T-shape

48" 42" 36"
600 CFM
1 motor
Stainless steel finish



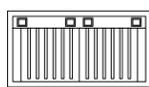
Wallmount canopy hoods

48" 36" 30"
600 CFM
1 or 2 motors
Stainless steel, matt white or matt black finish



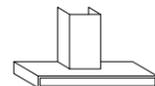
Liner/insert hoods

48" 36" 30"
1200 or 600 CFM
1 or 2 motors
Stainless steel finish



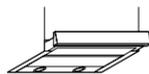
Wallmount T-shape design hoods

48" 36" 30"
600 CFM
1 motor
Stainless steel finish, Carbonio finish
Black glass touch control panel



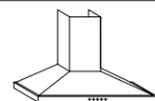
Visor hoods

30" 24"
300 or 600 CFM
1 motor
Stainless steel finish



Wallmount chimney hoods

36" 30" 24"
600 CFM
Stainless steel finish



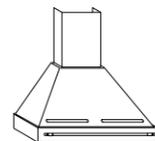
Over-the-range microwave range hood

30"
300 CFM
Up to 1000W available



Wallmount Heritage hoods

48" 36"
600 CFM
Stainless steel, ivory or black finish canopy hood



Versatile installation

Stainless steel telescopic duct cover for wallmount installation

Powerful choices

Choose extraction power up to 1200 CFM with 1 or 2 motors on select models

Color finish options

Available in colors to match Master and Heritage Series ranges

Effective and easy to maintain

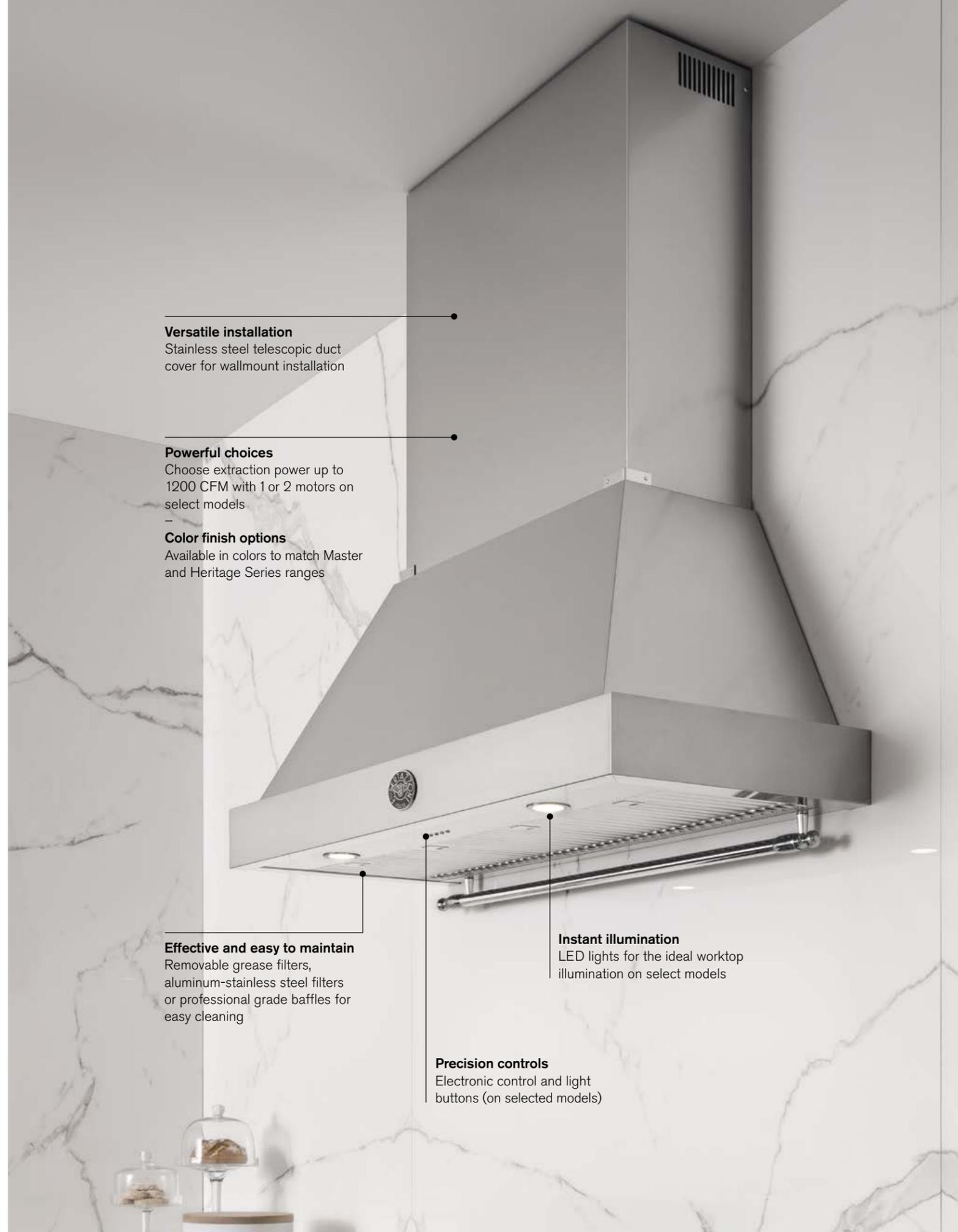
Removable grease filters, aluminum-stainless steel filters or professional grade baffles for easy cleaning

Instant illumination

LED lights for the ideal worktop illumination on select models

Precision controls

Electronic control and light buttons (on selected models)



Ventilation



Efficient and effective

Bertazzoni 18" wall mount T-shape design hoods feature super-efficient aluminum-stainless steel filters inspired by commercial ventilation systems. Dishwasher safe for quick and easy cleaning.

Concealed ventilation

Liner/Insert and visor hoods offer the perfect design solution for cabinet-concealed ventilation that is surprisingly powerful and efficient. One model features a remote control for quick adjustment while you focus on cooking.

An elegant solution

Liner hoods are the perfect design for concealed ventilation solutions. Liners and inserts are an ideal choice to preserve a clean upper cabinet line, while being intriguingly space-saving.



Powerful choices

Bertazzoni Wallmount and chimney hoods offer a choice of powerful models with the most effective ventilation for your kitchen and cooking needs. Choose from 400, 600 and 1200 CFM options with 1 or 2 motors.



Heritage Series finish choices and personalization options

The Heritage Series wallmount hoods are perfectly coordinated in color and style to the Heritage Series ranges. The Heritage Series handle now offers gold, satin nickel and copper customization options with the Collezione Metalli décor sets.

Refrigerators

Refrigerators are a core building block of every kitchen. Bertazzoni offers a wide range of applications, sizes and installation options, all harmonized by design to match the entire kitchen appliance suite. Bertazzoni refrigerators are available as new built-in 84" columns, alongside bottom mount models, as well as freestanding with French doors or bottom freezer. Built-in models come ready for custom kitchen panels, or with stainless doors and handles matching the other appliances in your kitchen. New models feature double compressors and evaporators, along with automatic ice maker, water filter and flex mode compartment. T and V-trim models are now available with matching handles for Professional, Master and Heritage Series.

In this section

- Built-in column refrigerators, freezers, and wine cabinet
- Built-in bottom-mount refrigerators
- Built-in French door refrigerators
- Freestanding French door and bottom-mount refrigerators

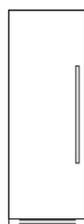


Built-in columns

These new premium refrigerators, freezers, and wine cellar are masterpieces of design and technology. Their stylish appearance reflects close attention to detail and high-quality materials, inside and out. The stainless steel front and panel ready doors are mounted with state-of-the-art engineered lift-and-swing hinges that give the perception of a weightless range of motion. Versatile installation options make it possible to bring together elegant configurations of the refrigerator, freezer and wine cellar in any desired width. All three columns work in harmony with handles and finishes available for every series.

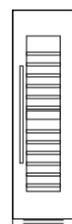
Built-in refrigerator

36" 30" 24"
Panel ready and panel installed



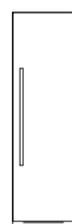
Built-in wine cabinet

24" 18"
Panel ready and panel installed



Built-in freezer

30" 24" 18"
Panel ready and panel installed



Built-in refrigerator

Energy Star rated
For efficient cooling

– **Flush or proud installation for 84" high kitchen cabinets**

User friendly digital LED touch interface
Controls temperature, speed-cooling and eco mode

– **Precise temperature dual zone control**
for optimal food preservation

Reversible doors
Choose left or right swing configuration

Automatic ice maker
Daily capacity of 3.9 lbs of filtered ice

– **Soft close freezer drawers**

Dual Cooling Shield System
Automated defrosting of evaporator to keep food fresh

Stainless steel door panel kit
Available as optional accessory, features built-in stainless steel toe kick

Height-adjustable door storage bins

Built-in refrigerator V-trim



Fresco drawer

The Fresco drawer has a dedicated temperature control with a range from 30 to 41°F to store meat and fish perfectly and avoid contamination. Exclusively available on built-in Bottom Mount, Columns, and French Door models.



Space to keep food beautifully fresh

Huge 16.6 ft³ of total storage capacity, powered by variable-speed compressor and single evaporator for super-efficient cooling. The Dual Cooling Shield System offers automated defrosting of the evaporator to keep food fresh for longer.

Intuitive user interface

The advanced LED touch interfaces allows full functionality customization to suit your personal needs. Adjust the temperature, speed-cooling and eco mode to your needs.



Fresh, pure water on tap

An inline filter ensures beautifully fresh and clean drinking water on demand.

Flexible storage

The door storage bins are height adjustable and can hold up to gallon-size containers with ease. The crispers feature soft-close mechanisms with metal trims, making them a pleasure to use.

Built-in refrigerator T-trim



Coordinated design

Choose Professional, Master or Heritage Series handle kits to perfectly match the other Bertazzoni appliances in your kitchen.

Collezioni Metalli décor sets

Available in Gold, Polished Copper or Satin Black (DS2HERTSB) to personalize your Heritage Series handles or customize your Master Series handles in Satin Gold or Satin Black.



Convenience designed-in

The Shopping mode lets the refrigerator cool more rapidly when you have filled it up with food after you have been to the grocery. Set the Vacation mode to prevent mold growth – simply leave the refrigerator empty and it will stay hygienic while you are away. The use of aluminum and glass for the interior surfaces ensure maximum sanitization after cleaning, while preventing odors.

Lateral airflow

Lateral airflow ensures cold air does not escape when the door is opened. A consistent temperature is maintained even when the door is opened frequently.



Intuitive user interface

(T-trim models only) The advanced touch & scroll user interface allows full functionality customization to suit your personal needs. Available on refrigerator columns, freezer columns, wine columns, and bottom-mount refrigerators.

Double fan frost-free technology

Unlike standard no-frost systems, Bertazzoni double fan technology maintains the correct level of humidity and prevents frost or ice forming. This guarantees longer and better food preservation.

Category-leading interior depth

Bertazzoni's engineers have created the largest usable depth capacity by mounting the evaporator on the side instead of the back of the refrigerator. This optimizes the space needed for the hinges and significantly increases the depth and storage capacity, making it the largest front-to-back built-in bottom mount refrigerator depth available.

Built-in freezer

Intuitive temperature controls

Accurate digital user interface and TFT display

Variable speed compressor

Offers optimal temperature control including rapid freezing

Automatic ice maker with water filter function

Select ice cube dimension. Increase ice production up to 30% with SuperIce function

Even cooling

Lateral air circulation keeps entire freezer at the same temperature

Versatile storage

3 height-adjustable shelves, plus the top of the ice maker which acts another shelf, 2 drawers and 2 height-adjustable door bins



Built-in freezer V-trim



Digital LED touch interface

Features user friendly controls for setting the temperature, speed-freeze and ice making.



Automatic ice maker

Makes up to 3.9 lbs of filtered ice each day.



Versatile storage

With a generous 8.6 ft³ storage capacity, along with height-adjustable shelves, soft close drawers, and height-adjustable door storage bins there are lots of options to store and preserve food beautifully.

Dual Cooling Shield System

Powered by variable-speed compressor and evaporator, this freezer features automated defrosting of the evaporator for optimal food preservation.

Built-in freezer T-trim



Simple temperature controls

The digital user interface with TFT display makes it simple to precisely monitor and control all freezer functions.

LED lighting

You won't struggle to find what you're looking for – the freezer has lateral lights to give you perfect all-round visibility.



Even cooling

Lateral air circulation offers even distribution of cold air around the fridge compartment. The frost-free cooling system means you never need to defrost the freezer. These technologies work together to bring the freezer back to the correct temperature faster after the door is opened.



Infinitely adjustable storage

With 2 height-adjustable shelves, up to 3 drawers, and 2 door bins, there are lots of options to store and preserve food in the best way.



Ice options

You can choose the perfect ice cube size with the ice cube dimension setting. The SuperIce function lets you increase ice production by up to 30% when you have a party. The water filtration system ensures your ice is clear and bacteria free.

Built-in wine cabinet

Dual temperature zone
 2 temperature zones for red and white wine between 40 and 65°F

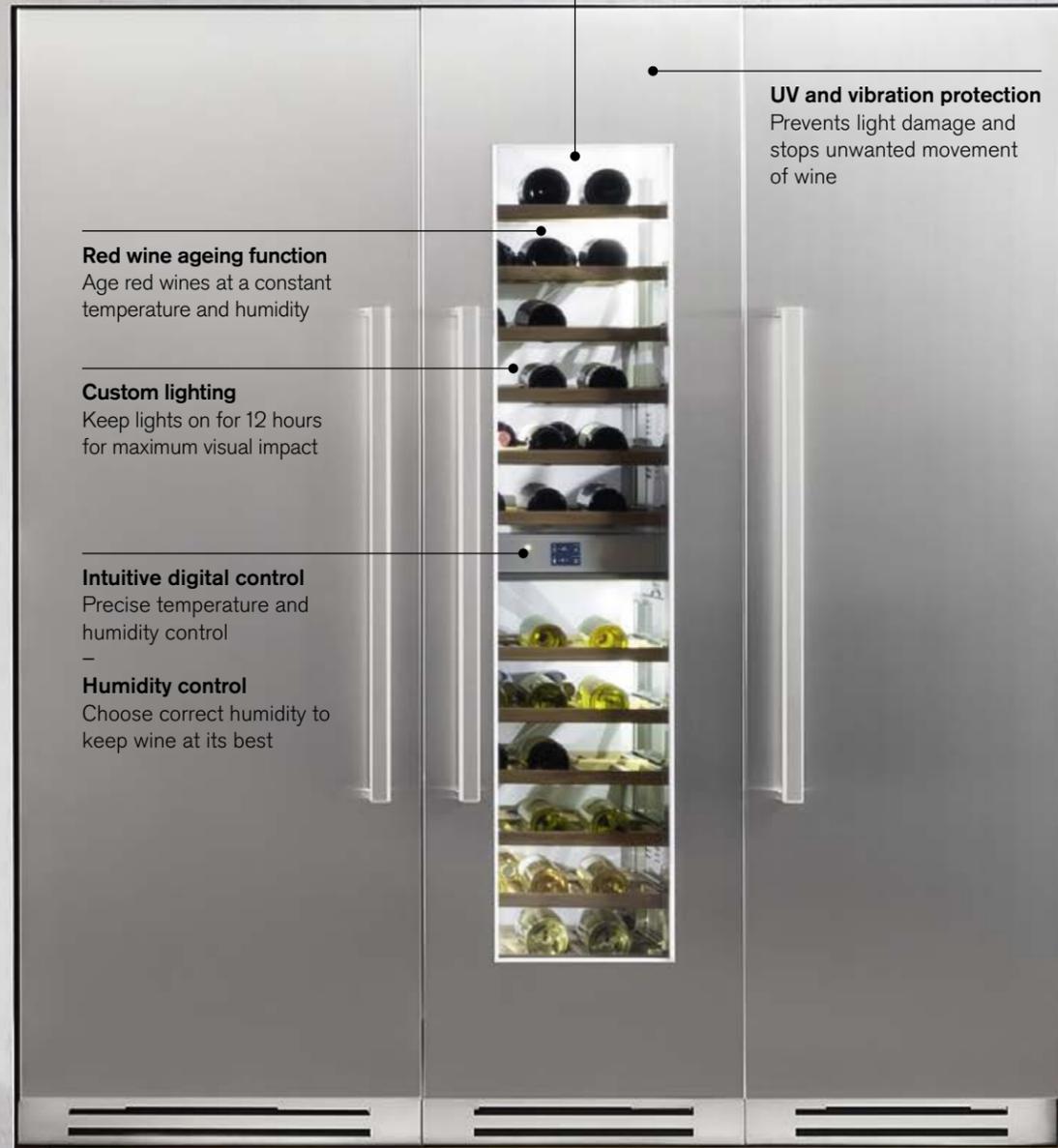
UV and vibration protection
 Prevents light damage and stops unwanted movement of wine

Red wine ageing function
 Age red wines at a constant temperature and humidity

Custom lighting
 Keep lights on for 12 hours for maximum visual impact

Intuitive digital control
 Precise temperature and humidity control

Humidity control
 Choose correct humidity to keep wine at its best



Built-in wine cabinet

Perfect wine storage

To keep your wine at its best, this premium wine cellar offers a high level of control. In addition to the perfect temperature range, you can also control the humidity through the intuitive digital controls.

Exceptional ageing

If you wish to age special red wines over a long period, the ageing function lets you do this with complete control. Set the accurate temperature and humidity controls and lay down the bottles, safe in the knowledge they will be kept in the best condition possible.



Safeguarding your wine

To protect your valuable wine collection from light damage, the cellar features a tinted triple glass UV protected door. The compressor has a vibration damping system to make sure your wine rests undisturbed until you're ready to enjoy it.

Humidity control

Choose from 3 levels of humidity – low, medium and high to keep your wine and corks in perfect condition.



Dual temperature zone

You can safely store red and white wine at the same time with the option to set 2 different temperature zones. Even when filled to capacity, constant temperature and humidity is guaranteed to ensure your wine is kept in perfect condition.

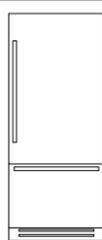
Built-in bottom mount refrigerator

These refrigerators are masterpieces of design, styled to reflect Bertazzoni's meticulous attention to detail.

They are practical too – incorporating the latest technology to retain the nutritional value, vitamins, mineral and texture of your food for longer. Designed for true flush installation in a standard depth cabinet, they are available in both stainless steel and panel ready models for a seamless installation with any adjacent cabinetry and can be installed side-by-side doubling your refrigerator space. Add the finishing touch with Professional, Master or Heritage Series handles to match the other appliances in your kitchen.

The side-by-side installation kit lets you create clean lines in your kitchen. On the 24", reversible hinges allow left or right opening installation. "Lift and swing" hinges are available on 36" and 30" models to allow a minimal vertical gap of 1/8" between adjacent front cabinet panels.

36" 30"
Panel installed and panel ready
Left/right hinge



24"
Panel ready
Reversible doors



Large refrigerator & freezer
with 19.8 ft³ of total storage capacity

Dual Cooling Shield System
Keeps food fresh thanks to automated defrosting of evaporators

Digital LED touch interface
with simple user-friendly controls

Precise temperature control
for optimal food preservation with independently controlled Fresco drawer in the refrigerator

Automatic ice maker
Produces up to 3.9 lbs of filtered ice a day

Designed for ease of use
Soft close refrigerator crispers and metal freezer bins.
Height-adjustable gallon-size door storage bins



Built-in bottom mount refrigerator V-trim



Set to meet your needs

It's simple to control the refrigerator and freezer temperature, along with speed-freeze and ice making with the intuitive digital LED touch interface.



Internal water dispenser

Inline filter always ensures hygienically clean drinking water and ice.

Efficiency designed-in

Energy Star rated refrigerator and freezer, powered by variable-speed compressor and dual evaporators for efficient food storage.



Fits right into your kitchen design

Versatile features mean this fridge freezer fits easily into your kitchen. It has reversible doors for left or right swing configuration and the option of flush or proud installation in 84" high kitchen cabinets. There is a built-in stainless steel toe kick and you can choose the stainless steel door panels kit as optional accessory to complete the look.

Optimal temperature control

The Fresco drawer in the refrigerator compartment can be set independently of the rest of the fridge from 30 to 41°F. This lets you store meat, cold cuts, shellfish, fish and dairy products at the perfect temperature.



Built-in bottom mount refrigerator T-trim



Hygienic and safe

The antibacterial metal coating helps to keep the fridge clean and hygienic, with no build-up of harmful bacteria. The stainless steel components have a commercial grade surface treatment and radius corners for easy cleaning.

Always fresh

Perfect temperature control is made possible by dedicated dual evaporators and dual variable-speed compressors for both fridge and freezer.



Intuitive controls

Easy to see and use, the LED display and touch controls with pre-programmed options ensure precision temperature control to suit how you use your refrigerator. Digital sensors continually monitor fridge functions for perfect food preservation.

Precise temperature control

The lateral airflow system prevents cold air escaping when the door is opened. The frost-free technology keeps the refrigerator working efficiently, ensuring better and longer food preservation.



Flex Zone – nutrients optimized

Thanks to dual variable speed compressors and evaporators, Flex Zone lets you convert the bottom freezer compartment into added refrigeration space to store fresh food or drink.

Large capacity

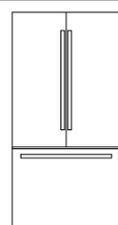
The 36" and 30" models boast the largest front-to-back usable depth in the built-in category. This gives added space for large crisper drawers to store more food. The full width humidity controlled crispers keep fruit and vegetables fresh for longer.



Built-in French door

This impressive built-in French door refrigerator is as stylish as it is practical. The fridge is panel ready with a sleek stainless steel finish available as an option. Inside you will find all the latest refrigeration technology. Energy Star rated for efficiency it offers outstanding storage space with an independently controlled Fresco drawer to keep food at its best. Designed to fit seamlessly into your kitchen design, it can be coordinated with your other appliances with handle sets for the Professional, Master or Heritage Series. You can also personalize the handles with Collezione Metalli décor sets in stunning finishes for the Heritage and Master Series.

36"
French Door
Professional, Master and
Heritage Series



Dual Cooling Shield System

Two independent cooling systems for the refrigerator and freezer to keep food beautifully fresh

Energy Star rated

Efficient and effective cooling, powered by variable-speed compressor and dual evaporators



High build quality

Features soft close refrigerator crispers and metal freezer bins

Automatic ice maker

Makes up to of 3.9 lbs of filtered ice daily

Digital LED touch interface

Beautifully simple, user-friendly controls for temperature, speed-freeze and ice making

Precision cooling

Set the Fresco drawer temperature independently of the rest of the fridge for optimal storage of meat, fish and dairy

Built-in French door V-trim

Large capacity

The double French doors open to reveal 19.6 ft³ storage capacity with powerful variable-speed compressor and dual evaporators for super-efficient cooling.

Installation options

Flush or proud installation options are available for 84" high kitchen cabinets, with a stainless steel door panels kit as an optional finish to match the built-in stainless steel toe kick.



Smart details

Every aspect of this refrigerator has been carefully considered – from the internal water dispenser with inline filter for perfect drinking water and ice to the soft close refrigerator crispers, metal freezer bins and height-adjustable gallon-size door storage bins.

Dual Cooling Shield System

With independent cooling systems for the fridge and freezer and automated defrosting of the evaporators, food always stays fresh.



Perfect temperature control

Independent temperature settings on the Fresco drawer lets you set the perfect temperature for meat, cold cuts, shellfish, fish and dairy products – between 30 and 41°F.



Perfectly matched

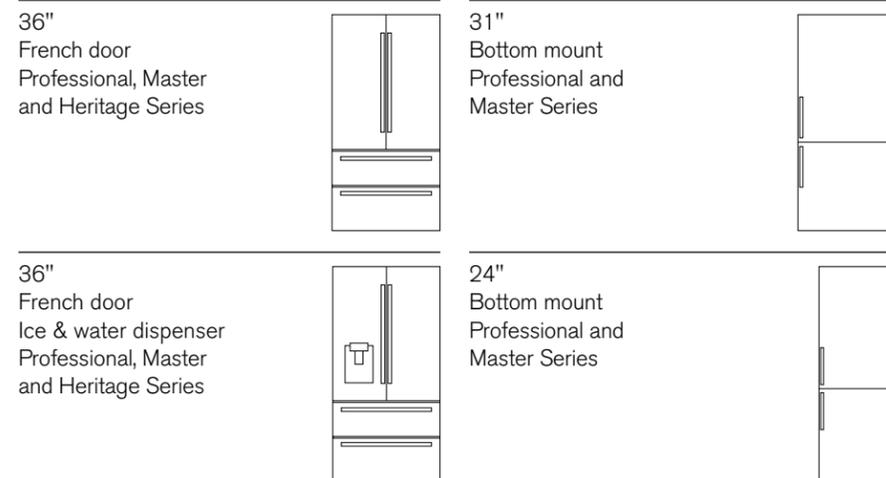
Professional, Master or Heritage Series handle kit means you match your other Bertazzoni kitchen appliances.

Collezione Metalli décor sets

Choose from Gold, Copper or Black Nickel to personalize your Heritage Series handles, or in Satin Gold or Black Nickel for your Master Series handles.

Freestanding French door and bottom mount

The new Bertazzoni French door and freestanding bottom mount refrigerators represent the latest in food and beverage preservation technology. With top category interior space dimensions and Energy Star ratings, they combine the maximized loading capacity and stunning in energy efficiency. Matching handle sets are available for the ultimate in design harmonized complete suites for the Heritage, Master and Professional Series.



French door

Counter depth installation

Fits standard 24"-25" cabinet

Tailored to you

Customize the set-up of each compartment for your needs

Digital LED interface

With user-friendly controls for temperature, super cool, super freeze and ice maker

Preserve nutrients better

Frost-free technology lets you control temperature and humidity

Large door space

6 gallon-sized door bins, 2 big enough for gallon-sized containers



Precision-controlled freshness

2 humidity-controlled crispers keep food fresher for longer

Super Freeze mode

Freeze food 20% faster than traditional refrigerators

Twin drawer freezer configuration

For optimized frozen food storage and accessibility

Automatic ice maker

With automatic release and removable tray

Counter depth French door



Tailored to you

Customize the set-up of each compartment for your needs. Precision temperature controls keep everything at exactly the right temperature. The 5 tempered glass shelves feature a no-spill edge design. All shelves and door bins are height adjustable. Folding top shelves let you store taller containers.

Space to spare

With 21.6 ft³ capacity, there is more than enough space to store all the food you need for even the largest families. Gallon size door bins offer practical organization of jars, cans, bottles and other quick reach items. The foldable top shelf lets you store taller items with ease in the refrigerator compartment.

Counter depth installation

The French Door freestanding refrigerator is designed for a counter depth installation, which means it can be fitted into a standard 25" deep cabinet.



Preserve nutrients better

Take control of both temperature and humidity to preserve the nutrients in your food. Frost-free airflow technology keeps the refrigerator temperature constant and optimized for vitamin and mineral conservation.



Quattro Temp Zone center drawer

Individual Quattro Temp Zone drawer featuring customizable settings for meat and fish, delicacies, beverages or wine. The digital user interface with LED display makes it simple to precisely monitor and control all functions with user-friendly controls for temperature, super cool, super freeze, ice maker and eco mode.



External ice and water dispenser

Digitally controlled ice and water dispenser with integrated water filtration with inline filter (both for XT model) for 4.4 lbs of daily ice production and fresh, clean drinking water on demand.



Humidity controlled drawer

Set the humidity to the perfect level to ensure food stays fresh for longer.

Freestanding bottom mount

LED touch interface
Digital touch controls
and sensors give precise
temperature control

**Field reversible doors
opening installation**
Compatible with any kitchen
design and layout

LED lighting
Surround lighting optimizes
visibility throughout

Counter depth installation
Fits easily into a standard
25" cabinet

Surround cooling system
Optimized airflow design allows
cold air to circulate freely

Total frost-free system
Save time with automatic
defrosting

Always fresh and hygienic
Dual air-cooling system stops
mold and bacteria building up

Perfect food storage
Uniform temperature throughout
keeps food in perfect condition

Impressive looks
Flat-fronted stainless steel
doors with no-fingerprint
surface treatment

Fast freezer function
Speeds up the freezing process
to lock in vitamins and flavors



Freestanding bottom mount



Automatic ice maker

The high-performance automatic ice maker is very efficient and easy to access (on select models).



Exceptional energy efficiency

Designed to be incredibly efficient with low energy use, as a result of variable speed compressor and excellent chassis insulation, these refrigerators are Energy Star rated. Vacation mode offers an extra low consumption setting when you're away for an extended break.

User-friendly storage

The versatility provided by height adjustable shelves and door bins, as well as the bottle storage rack, maximizes the space in this compact refrigerator.



Perfect food and beverage storage

The surround cooling system guarantees an even temperature in every part of the refrigerator, even when the door is opened frequently. Optimized airflow design has multi-level horizontal vents on every shelf to allow cold air to circulate freely.



Counter depth installation

Designed with a counter depth installation option, these refrigerators fit easily into a standard 25" deep cabinet. Field reversible doors let you choose between a left or right opening.



Super Freeze

4 air vents in top freezer shelf and top drawer accelerate temperature drop, helping lock vitamins and maintain flavors.



LED touch interface

The intuitive touch controls use digital sensors to give you precise control over the selected temperature.



Features and benefits

V-trim

- Efficient single compressor
- Double evaporator*
- Easy-to-use LED touch display
- Hygienic plastic inner liner
- Stainless back panel
- Reversible doors
- Left or right door opening
- Automatic ice maker
- Water dispenser with water filter
- Fresco drawer with separate temperature control (30 to 41°F)
- Personalize with Professional, Master and Heritage Series handle kits
- Stainless steel kit (optional extra)



*Single evaporator on V-trim columns

Compare Bertazzoni refrigerator models to find the perfect appliance for your needs



T-trim

- Very efficient double compressor*
- Double evaporator**
- Sleek TFT touch & scroll display
- Metal interior lining for easy cleaning
- Glass and metal drawers
- Factory-mounted stainless steel doors
- Left or right door opening
- Automatic ice maker with choice of ice shapes
- Water filter
- Versatile flex mode compartment switches between fridge, freezer and Fresco mode
- Compatible with Professional, Master and Heritage Series handle kits

*Single compressor on T-trim columns

**Single evaporator on T-trim columns

Dishwashers

After the meal has been prepared and enjoyed, it is time for the clean up. It's an essential task that Bertazzoni takes seriously as a key aspect of kitchen design. Bertazzoni is proud to introduce a new dishwashing platform with a range of models that match the style of all three series. With a choice of 24" and 18" models, with tall and standard tub sizes, along with the latest technology, they are both efficient and effective. Match panel ready versions with your kitchen cabinets or stainless steel front panels. Matching handles are available in both sizes to fit with your kitchen appliance suite in the Professional, Master or Heritage Series. Their elegant looks are matched by their exceptional cleaning performance with almost silent operation.

In this section

- 24" tall tub stainless steel
(new T-trim and V-trim configurations)
- 24" tall tub panel ready
(new T-trim and V-trim configurations)
- 24" standard tub panel ready
(new V-trim configuration)
- 18" standard tub stainless steel
(new V-trim configuration)
- 18" standard panel ready
(new V-trim configuration)



Dishwashers

These versatile dishwashers offer a range of options to suit your needs. The 24" stainless steel panel installed models feature tall tub technology that holds up to 16 place settings. The 24" standard tub models have up to 14 place settings, the 18" standard tub models have a capacity of up to 8 place settings. All the new standard tub dishwashers are ADA compliant for complete ease of use. Every new Bertazzoni dishwasher model is super efficient and Energy Star rated.

24"
Stainless steel and panel ready



18"
Stainless steel and panel ready




Streamlined design
Concealed multi button user interface (on select models)

Efficient loading
Height adjustable upper rack and folding optimizes loading (on select models)

Energy-saving excellence
All Bertazzoni dishwashers are Energy Star rated

Virtually silent operation
Sound insulated with buffered motor mountings offer up to 39 dB(A)

Two pump European system
Improved wash quality and separation of fresh from drained water

More light and space
Third rack and interior tub illumination for easier loading (on T-trim models only)

Versatile wash cycles
Up to 8 wash cycles and 7 function options, providing maximum cleaning power

Triple filtration filter system
Coarse, fine and micro filtering for excellent cleaning, helping to avoid pump blockage

Visual cycle indicator
Floor projection indicates dishwasher in use

Dishwashers

Seamless design

Available with Professional, Master or Heritage Series handles to match the rest of your Bertazzoni cooking and refrigeration appliances.

Personalize your kitchen

Personalize your appliance with Collezione Metalli décor sets. Heritage Series handles are available in Gold, Copper, and Black Nickel décor sets. For your Master Series handles, choose from Black Nickel and Satin Gold décor sets.



Extra-large capacity

The tall tub technology in the 24" stainless steel or panel installed versions can take up to 16 place settings, with space for extra-large cookware and serving dishes.

Internal LED light

Positioned for improved visibility while loading and unloading your dishwasher (on select models).



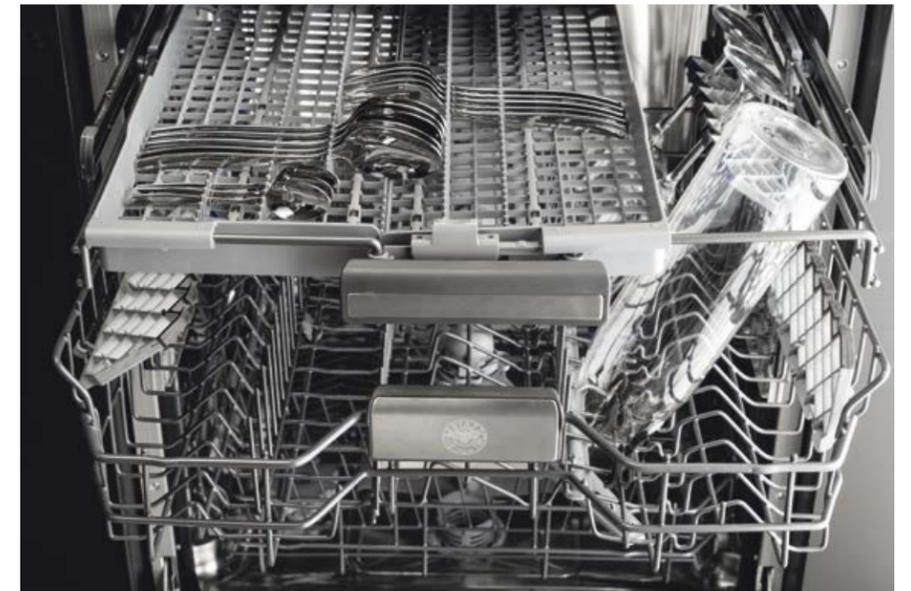
Dual pump efficiency

The dual pump wash system improves cleaning results, with separate pumps for circulation and draining. The quiet, efficient and long-lasting dual brushless pump system features an electrical diverter, dirt sensor and triple-stage metal filter.



Versatile loading options

The flexible and foldable third rack with dedicated spray arm is perfect for flatware, silverware and smaller items. The height-adjustable middle rack can be moved to create space even when the basket is fully loaded.



Deep cleaning technology

The upper basket features an additional high-pressure water circuit on the upper basket (on select models). Dedicated spray nozzles deep clean tall glasses and bottles more efficiently than ever before.

New power drying system

The Power Dry system improves drying performance and reduces drying times by forcing hot, humid air out of the tub with a dedicated fan.

Features and benefits

V-trim

- 15 place settings
- 6 wash cycles with 6 options
- Quiet operation – 42 dB(A)
- Durable and robust brushless DC motor
- Three rack configuration with foldable shelves
- Power drying
- Floor projection status light
- Bar handle available on stainless steel models
- Available with tall tub and standard tub configuration



Compare Bertazzoni dishwasher models to find the perfect appliance for your needs

T-trim

- 16 place settings
- 8 wash cycles with 6 options
- Very quiet operation – 39 dB(A)
- Durable and robust brushless motor with direct wash
- Upgraded rack configuration with third rack, foldable shelves and soft-touch inserts
- Power drying
- Floor projection status light
- Internal light for easier loading
- Water softener
- Metal lower spray arm
- Available in panel installed and panel ready versions
- Available with tall tub configuration



Colors and finishes





Artisanal inspiration

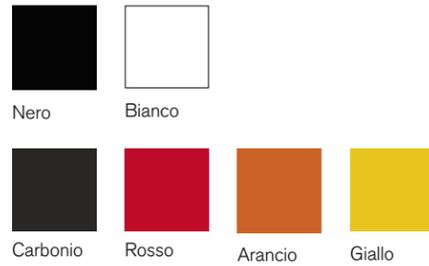
Bertazzoni prides itself on bringing together innovative production methods and engineering skills with Italian design flair.

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

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

Automotive paint

We observe our surroundings: the landscape, buildings, plants – life at its most vibrant. Colors changing as the natural light changes, adapting to the sun, moon or artificial light. And the desire grows in us to capture that exact color.



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

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

The design challenge was to use the natural colors of the Emilia-Romagna region on Bertazzoni ranges. Deeply influenced by the local landscape, further inspiration and practical application came from the manufacturing tradition of northern Italy, particularly the iconic automobile industry. Over decades, the likes of Lamborghini and Ferrari have found ingenious ways to apply colors to metal. Bertazzoni has partnered with experts in the luxury automobile industry to apply this technology to our ranges. This enables production of a unique color coating of the highest quality.

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



Enamel

Available on the new Heritage Series, this finish was inspired by the original wood-burning stoves that Antonio and Napoleone Bertazzoni built in the 1930s.

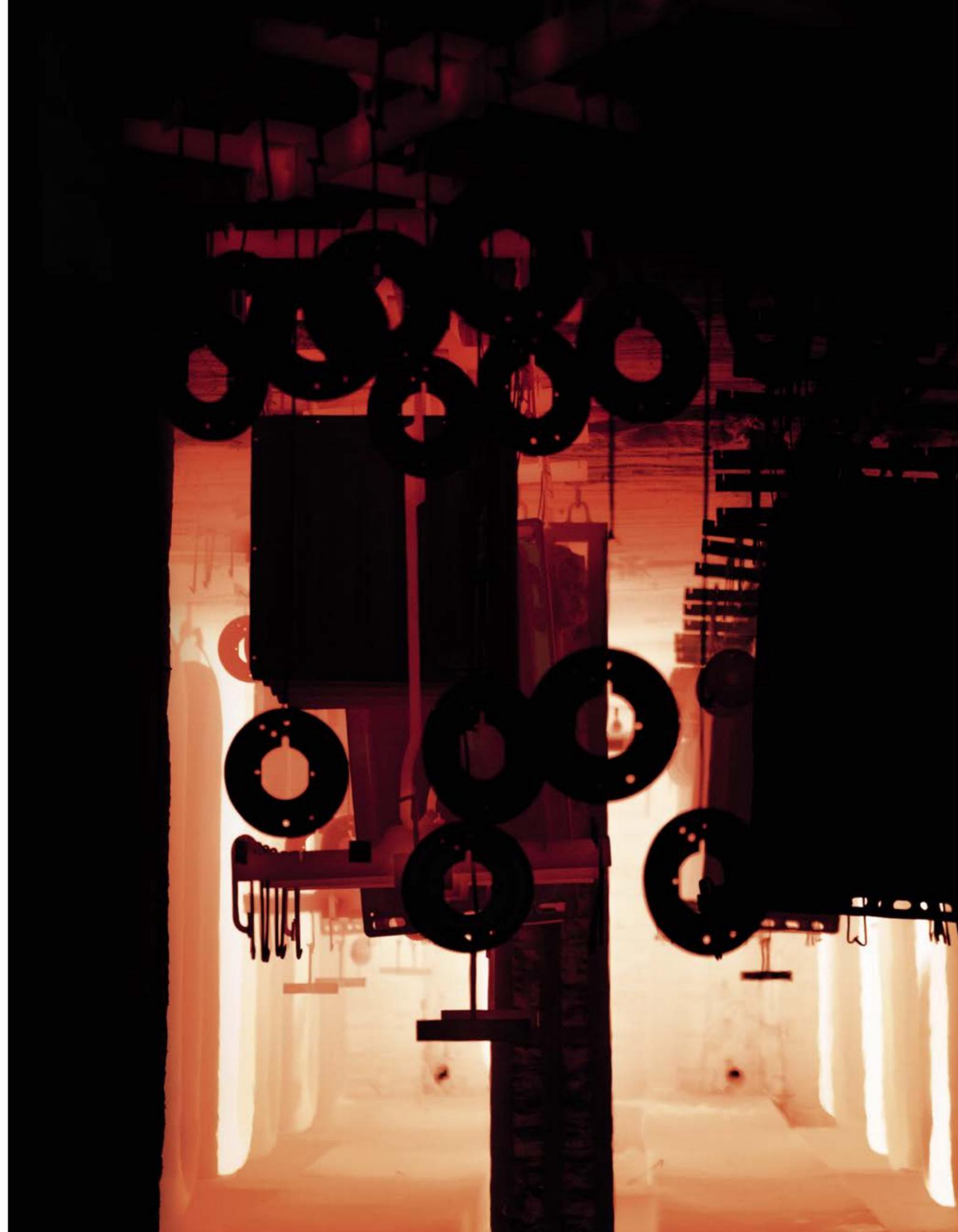
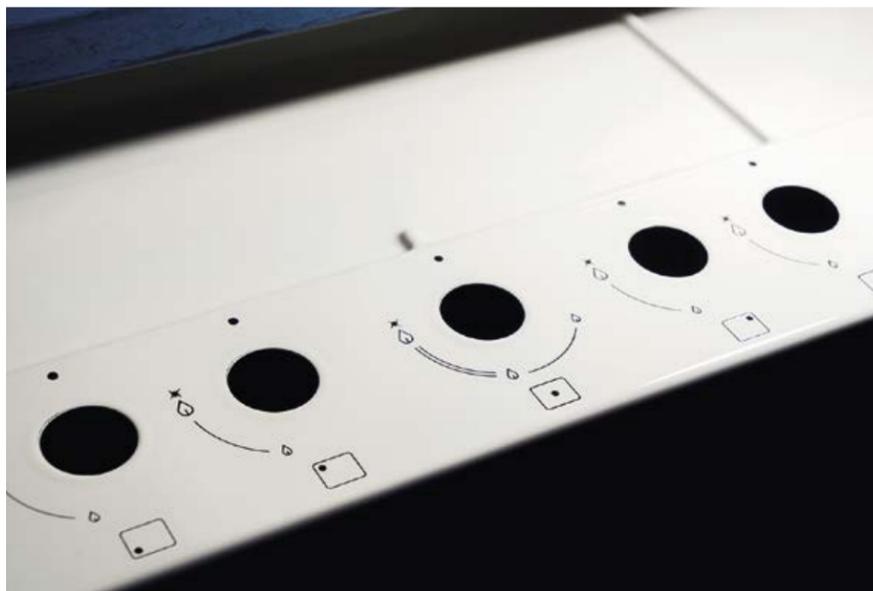
The enameling process was adopted due its highly durable finish that makes cooking surfaces easy-to-clean yet also adds a decorative character.

After a century the Bertazzoni designers decided to celebrate the brand's heritage by introducing this enamel inspired ivory color on the new models of the Heritage Series ranges and range hoods.

The beautiful new gloss color – Avorio – is now available. Complemented by carefully considered stainless steel and chromed details, it becomes an instantly recognizable focal point in the kitchen.



Avorio



Texture paint

The classic, elegant finish of our texture paint brings a sophisticated and pleasing look to your kitchen.



Nero

Bianco

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

This color palette and finish create a rich Texture paint adding heft and depth to the range and range hood. Available in two beautifully matt colors – Nero and Bianco – it is also very practical, durable and stain and scratch resistant.



Carbonio finish

Bertazzoni's obsession with creating beautiful and durable finishes is captured in the new Carbonio finish. Italy is renowned for its artisan metalworkers, famed for their attention to detail and perfect finishes. Taking inspiration from these skilled artisans, Bertazzoni applies the techniques and quality, refined over many years, to our machines.

Our engineers partnered with experts from the automobile industry to create this unique, deep, and lustrous finish.

By applying the same techniques and technology developed over many years to perfect car finishes, Carbonio offers a unique color coating that is as beautiful as it is robust. Glossy and hard-wearing, it is resistant to acids and temperature corrosion.

Available on the Professional Series.



Collezione Metalli

Inspired by centuries of Italian craftsmanship and the unrivalled reputation of Italy's gold and silversmiths, the new Collezione Metalli offers decorative details to enhance your Heritage Series range, hood, dishwasher or fridge. Choose from three real metal finishes: Gold-plated, Copper-plated and Black Nickel-plated. Collezione Metalli brings an elegant finishing touch, with the Gold and Copper options finished to a high shine, and the Black Nickel in a stylish matt finish. All finishes are specially treated to protect them from the wear and tear of kitchen life, to keep them looking perfect for many years.

Collezione Metalli is now available for the Master Series, with two new finishes available: Satin Gold and Black Nickel. The full set of control knobs with bezels and handle bridge finials are simple to install at home. Available for all front mount refrigerator and dishwasher handles. Complete suite configurations are available on XT and XV models only.





Each of those options enhances the elegant design details on your Bertazzoni Heritage Series or Master Series appliances – from the control knobs to the finials on the door handles.

The entire Heritage Series décor sets can be installed at the time of the kitchen set up or anytime afterwards.

Each finish comes in two sets that you can buy with your appliance or at a later date. They are simple to install at home, with no special tools or engineer visit needed.

You can discover more details at:
us.bertazzoni.com/collezione-metalli
ca.bertazzoni.com/collezione-metalli

Set 1:
 Control knobs and handle finials for one range and one hood in 36" or 48" sizes.

DS1HERTSB Black Nickel

DS1HERTGO Gold

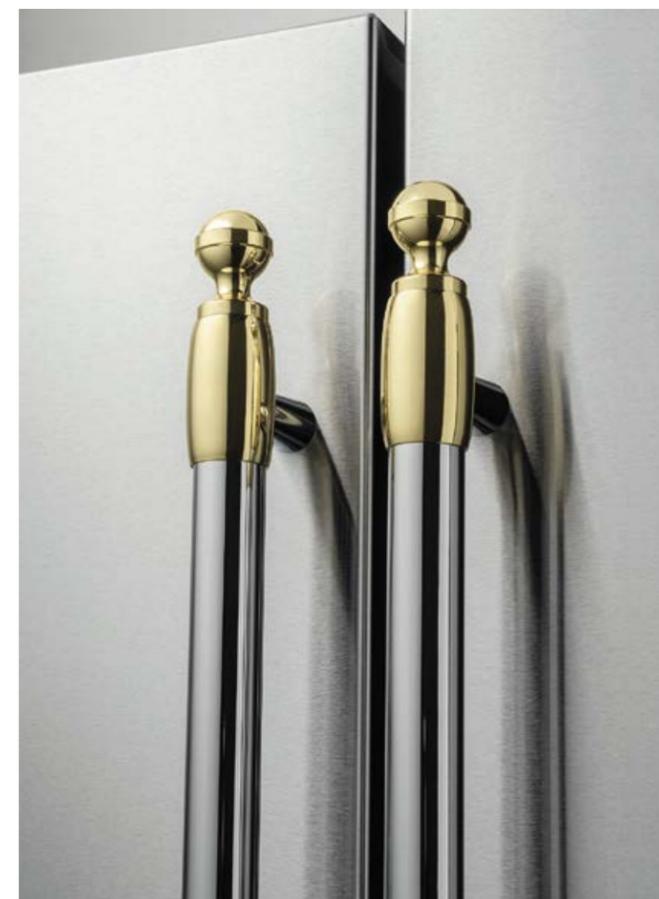
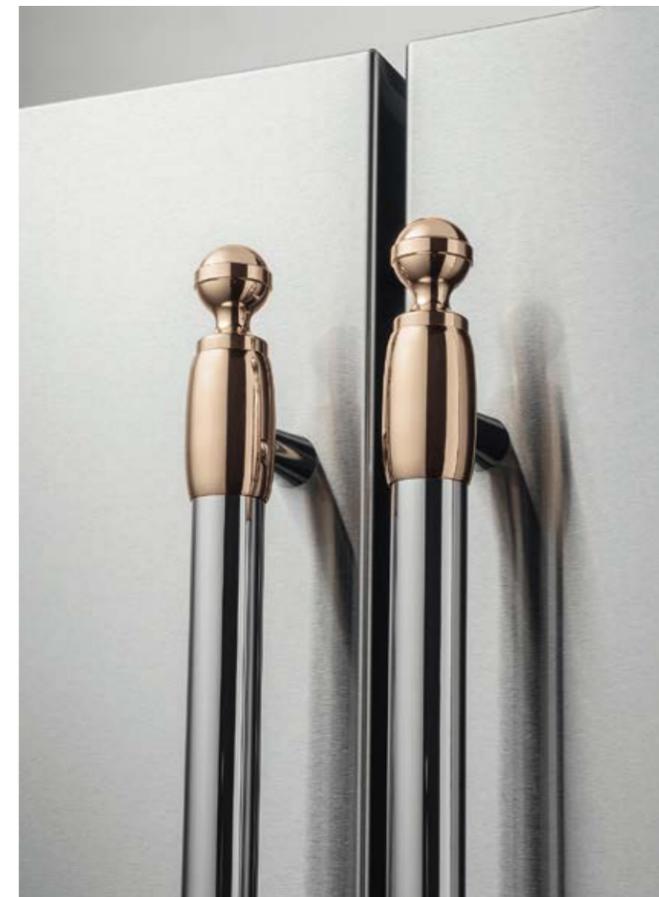
DS1HERTPC Copper

Set 2:
 Handle finials for one two-door fridge and one dishwasher.

DS2HERTSB Black Nickel

DS2HERTGO Gold

DS2HERTPC Copper



Overview

Build your suite

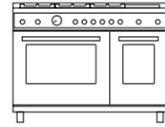
Bertazzoni appliances are designed to work together to create design harmony in your kitchen. The products in the Professional, Master and Heritage Series can be combined to create the ideal set-up that suits your aesthetic and cooking style. Versatility is key, with a choice of technologies and designs that work together seamlessly. Select the perfect combination for you from the following pages to build your unique kitchen – the true heart of your home, where you can share the Bertazzoni joy of family, food and engineering.

Professional Series

Cooking

Ranges

48"



6 brass and griddle, gas double oven PRO486BTFGMXT

6 brass burner and griddle, electric double oven, self-clean PRO486BTFFPXT

6 induction zones, electric double oven, self-clean PRO4861GFEPXT

Color options



*Carbonio finish available for induction models only

36"



6 brass burners, gas oven PRO366BCFGMXT

6 brass burners, electric oven self-clean PRO366BCFFPXT

5 induction zones, electric oven, self-clean PRO3651CFEPXT

Color options



*Carbonio finish available for induction models only

30"



4 brass burners, gas oven PRO304BFGMXT

4 brass burners, electric oven, self-clean PRO304BFEPXT

4 induction zones, electric oven, self-clean PRO3041FFPXT

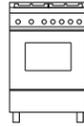
4 induction zones, electric oven, manual clean PRO3041NMXT (stainless steel only)

4 ceran heating zones, electric oven PRO304CEMXT (stainless steel only)

Color options



24"



4 aluminum burners, gas oven PRO244GASXV

Color options



Professional Series

Cooking

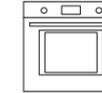
Built-in ovens

30"



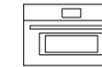
Convection double oven, self-clean with Assistant PRO30FDEXT

Convection double oven, self-clean PRO30FDEXV



Convection single oven, self-clean with Assistant PRO30FSEXT

Convection single oven, self-clean PRO30FSEXV



Convection speed oven PRO30SOEX

Convection steam oven PRO30CSEX

Convection warming drawer PRO30WDEX

Microwave Oven MO30STANE

24"



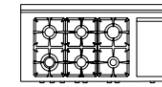
Convection single oven PROF24FSEXT

Convection speed oven PROF24SOEX

Microwave drawer MD24X

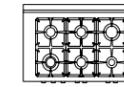
Rangetops

48"



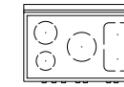
6 brass burners and griddle PRO486GRTBXT

36"



6 brass burners PROF366RTBXT

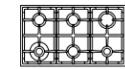
36"



5 induction zones PROF3651RTXT

Cooktops

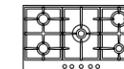
36"



Side control drop-in, 6 brass burners PROF366QBXT

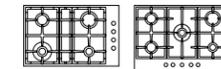
Side control drop-in, 5 brass burners PROF365QBXT

Side control drop-in, 5 aluminum burners PROF365QXE



Front control cooktop, 5 aluminum burners PROF365CTXV

30"



Side control drop-in, 4 brass burners PROF304QBXT

Side control drop-in, 4 aluminum burners PROF304QXE

Front control cooktop, 5 aluminum burners PROF305CTXV

24"



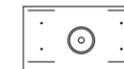
Front control cooktop, 4 aluminum burners PROF244CTXV

Electric cooktops

36"

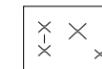


5 induction zones PE365IAE



Induction downdraft 4 heating zones PE364IDDNET

30"



4 induction zones PE304IAE

4 ceramic zones PE304CERNE

24"

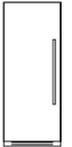
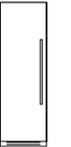


CERAN® touch control, 4 heating zones PE244CER

Professional Series

Refrigeration

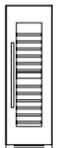
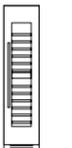
Built-in column refrigerator

36"	30"	24"
		
Stainless steel, left swing door REF36RCPIXL/23	Stainless steel, left swing door REF30RCPIXL/23	Stainless steel, left swing door REF24RCPIXL/23
Stainless steel, right swing door REF36RCPIXR/23	Stainless steel, right swing door REF30RCPIXR/23	Stainless steel, right swing door REF24RCPIXR/23
Panel ready, left swing door REF36RCPRL/23	Panel ready, left swing door REF30RCPRL/23	Panel ready, left swing door REF24RCPRL/23
Panel ready, right swing door REF36RCPRR/23	Panel ready, right swing door REF30RCPRR/23	Stainless steel, right swing door REF24RCPRR/23
	Panel ready, reversible swing door REF30RCBPNV	

Built-in column freezer

30"	24"	18"
		
Freezer, stainless steel, left swing door REF30FCIPXL/23	Stainless steel, left swing door REF24FCIPXL/23	Freezer, stainless steel, left swing door REF18FCIPXL/23
Freezer, stainless steel, right swing door REF30FCIPXR/23	Stainless steel, right swing door REF24FCIPXR/23	Freezer, stainless steel, right swing door REF18FCIPXR/23
Freezer, panel ready, left swing door REF30FCIPRL/23	Freezer, panel ready, left swing door REF24FCIPRL/23	Freezer, panel ready, left swing door REF18FCIPRL/23
Freezer, panel ready, right swing door REF30FCIPRR/23	Freezer, panel ready, right swing door REF24FCIPRR/23	Freezer, panel ready, right swing door REF18FCIPRR/23
		Panel ready, right swing door REF18FCBIPRV
		Panel ready, left swing door REF18FCBIPLV

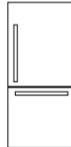
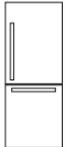
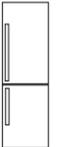
Built-in column wine cabinet

24"	18"
	
Wine cabinet, stainless steel, left swing door REF24WCPXL/23	Wine cabinet, stainless steel, left swing door REF18WCPXL/23
Wine cabinet, stainless steel, right swing door REF24WCPXR/23	Wine cabinet, stainless steel, right swing door REF18WCPXR/23
Wine cabinet, panel ready, left swing door REF24WCPRL/23	Wine cabinet, panel ready, left swing door REF18WCPRL/23
Wine cabinet, panel ready, right swing door REF24WCPRR/23	Wine cabinet, panel ready, right swing door REF18WCPRR/23

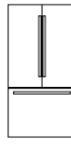
Professional Series

Refrigeration and dishwashers

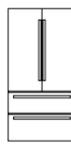
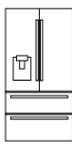
Built-in bottom mount

36"	30"	24"
		
Panel installed, left swing door REF36BMBIXLT	Panel installed, left swing door REF30BMBIXLT	Panel ready, reversible swing door REF24BMBPNB
Panel installed, right swing door REF36BMBIXRT	Panel installed, right swing door REF30BMBIXRT	
Panel ready, left swing door REF36BMBIPLT	Panel ready, left swing door REF30BMBIPLT	
Panel ready, right swing door REF36BMBIPRT	Panel ready, right swing door REF30BMBIPRT	
Panel ready, reversible door REF36BMBZPNV	Panel ready, reversible door REF30BMBZPNV	

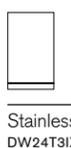
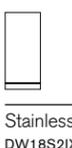
Built-in French Door

36"

Panel ready, 1 separate freezer drawer REF36FDBZPNV

Freestanding French door and bottom mount

36"	31"	24"
		
French door, 2 separate freezer drawers, stainless steel REF36FDFIXNV	French door, water dispenser, stainless steel REF36FDFXNT	Bottom mount, reversible swing door, stainless steel REF31BMFIX
		Bottom mount, reversible swing door, stainless steel REF24BMFXNV

Built-in dishwasher

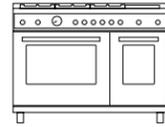
24"	18"
	
Stainless steel, tall tub DW24T3IXT	Stainless steel, standard tub DW18S2IXV
Panel ready, tall tub DW24T3IPT	Panel ready, standard tub DW18S2IPV
Stainless steel, tall tub DW24T3IXV	
Panel ready, tall tub DW24T3IPV	
Panel ready, standard tub DW24S3IPV	

Master Series

Cooking

Ranges

48"



6 brass and griddle, gas double oven
MAS486BTFGMXT (stainless steel only)

6 brass and griddle, electric double oven, self-clean
MAS486BTFFPXT (stainless steel only)

6 aluminum burners and griddle, gas double oven
MAS486GDFMXV

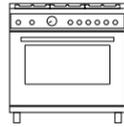
6 aluminum burners and griddle, electric double oven, manual clean
MAST486GDFMXE (stainless steel only)

6 induction zones, electric double oven
MAS486GIFEMXV

Color options



36"



6 brass burners, gas oven
MAS366BCFGMXT (stainless steel only)

6 brass burners, electric oven, self-clean
MAS366BCFFPXT (stainless steel only)

5 aluminum burners, gas oven
MAS365GASXV

5 aluminum burners, electric oven, manual clean
MAS365DFMXV

5 induction zones, electric oven, self-clean
MAS365ICFFPXT (stainless steel only)

5 induction zones, electric oven, manual clean
MAS365INMXV (stainless steel only)

Color options



30"



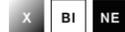
5 aluminum burners, gas oven
MAS305GASXV

5 aluminum burners, electric oven, manual clean
MAS305DFMXV

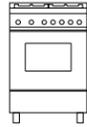
4 induction zones, electric oven, manual clean
MAS304INMXV (stainless steel only)

4 CERAN® heating zones, electric oven
MAST304CEMXE (stainless steel only)

Color options

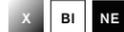


24"



4 aluminum burners, gas oven
MAS244GASXV

Color options

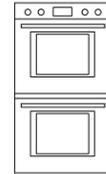


Master Series

Cooking

Built-in ovens

30"



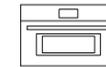
Convection double oven, self-clean with Assistant
MAST30FDEXT

Convection double oven, self-clean MAST30FDEXV



Convection single oven, self-clean with Assistant
MAST30FSEXT

Convection single oven, self-clean MAST30FSEXV



Convection speed oven
MAST30SOEX

Convection steam oven
MAST30CSEX

Convection warming drawer
MAST30WDEX

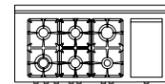
Microwave oven
MO30STANE



Microwave drawer MD24X

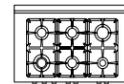
Rangetops

48"



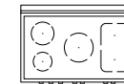
6 brass burners and griddle
MAST486GRTBXT

36"



6 brass burners
MAST366RTBXT

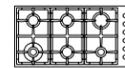
6 aluminum burners
MAST366RTXE



5 induction zones
MAST365IRTXT

Cooktops

36"

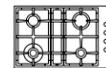


Side control drop-in, 6 brass burners
MAST366QBXT

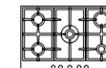
Side control drop-in, 5 brass burners
MAST365QBXT

Side control drop-in, 5 aluminum burners
MAST365QXE

30"



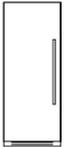
Side control drop-in, 4 brass burners
MAST304QBXT



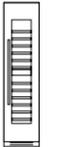
Side control drop-in, 4 aluminum burners
MAST304QXE

Master Series

Refrigeration

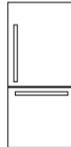
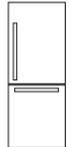
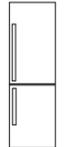
Built-in column refrigerator	36"	30"	24"
			
	Stainless steel, left swing door REF36RCPIXL/23	Stainless steel, left swing door REF30RCPIXL/23	Stainless steel, left swing door REF24RCPIXL/23
	Stainless steel, right swing door REF36RCPIXR/23	Stainless steel, right swing door REF30RCPIXR/23	Stainless steel, right swing door REF24RCPIXR/23
	Panel ready, left swing door REF36RCPRL/23	Panel ready, left swing door REF30RCPRL/23	Panel ready, left swing door REF24RCPRL/23
	Panel ready, right swing door REF36RCPRR/23	Panel ready, right swing door REF30RCPRR/23	Stainless steel, right swing door REF24RCPRR/23
		Panel ready, reversible swing door REF30RCBPNV	

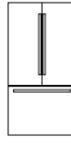
Built-in column freezer	30"	24"	18"
			
	Freezer, stainless steel, left swing door REF30FCIPXL/23	Stainless steel, left swing door REF24FCIPXL/23	Freezer, stainless steel, left swing door REF18FCIPXL/23
	Freezer, stainless steel, right swing door REF30FCIPXR/23	Stainless steel, right swing door REF24FCIPXR/23	Freezer, stainless steel, right swing door REF18FCIPXR/23
	Freezer, panel ready, left swing door REF30FCIPRL/23	Freezer, panel ready, left swing door REF24FCIPRL/23	Freezer, panel ready, left swing door REF18FCIPRL/23
	Freezer, panel ready, right swing door REF30FCIPRR/23	Freezer, panel ready, right swing door REF24FCIPRR/23	Freezer, panel ready, right swing door REF18FCIPRR/23
			Panel ready, right swing door REF18FCBIPRV
			Panel ready, left swing door REF18FCBIPLV

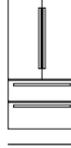
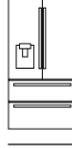
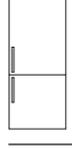
Built-in column wine cabinet	24"	18"
		
	Wine cabinet, stainless steel, left swing door REF24WCPXL/23	Wine cabinet, stainless steel, left swing door REF18WCPXL/23
	Wine cabinet, stainless steel, right swing door REF24WCPXR/23	Wine cabinet, stainless steel, right swing door REF18WCPXR/23
	Wine cabinet, panel ready, left swing door REF24WCPRL/23	Wine cabinet, panel ready, left swing door REF18WCPRL/23
	Wine cabinet, panel ready, right swing door REF24WCPRR/23	Wine cabinet, panel ready, right swing door REF18WCPRR/23

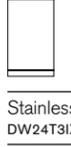
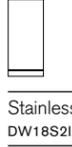
Master Series

Refrigeration and dishwashers

Built-in bottom mount	36"	30"	24"
			
	Panel installed, left swing door REF36BMBIXLT	Panel installed, left swing door REF30BMBIXLT	Panel ready, reversible swing door REF24BMBPNB
	Panel installed, right swing door REF36BMBIXRT	Panel installed, right swing door REF30BMBIXRT	
	Panel ready, left swing door REF36BMBIPLT	Panel ready, left swing door REF30BMBIPLT	
	Panel ready, right swing door REF36BMBIPRT	Panel ready, right swing door REF30BMBIPRT	
	Panel ready, reversible door REF36BMBZPNV	Panel ready, reversible door REF30BMBZPNV	

Built-in French Door	36"
	
	Panel ready, 1 separate freezer drawer REF36FDBZPNV

Freestanding French door and bottom mount	36"	31"	24"
			
	French door, 2 separate freezer drawers, stainless REF36FDFIXNV	French door, water dispenser, stainless steel REF36FDFXNT	Bottom mount, reversible swing door, stainless REF31BMFIX
			Bottom mount, reversible swing door, stainless REF24BMFXNV

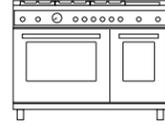
Built-in dishwasher	24"	18"
		
	Stainless steel, tall tub DW24T3IXT	Stainless steel, standard tub DW18S2IXV
	Panel ready, tall tub DW24T3IPT	Panel ready, standard tub DW18S2IPV
	Stainless steel, tall tub DW24T3IXV	
	Panel ready, tall tub DW24T3IPV	
	Panel ready, standard tub DW24S3IPV	

Heritage Series

Cooking

Ranges

48"



6 brass and griddle, gas double oven
HER486BTFGMXT

6 brass and griddle, electric double oven, self-clean
HER486BTEPXT

6 induction zones, electric double oven self-clean
HER486IGFEPXT

Color options



36"



6 brass burners, gas oven
HER366BCFGMXT

6 brass burners, electric oven, self-clean
HER366BCFEPXT

5 induction zones, electric oven, self-clean
HER365ICFEPXT

Color options

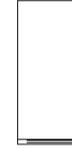


Heritage Series

Refrigeration

Built-in column refrigerator

36"



Stainless steel, left swing door
REF36RCPIXL/23

Stainless steel, right swing door
REF36RCPIXR/23

Panel ready, left swing door
REF36RCPRL/23

Panel ready, right swing door
REF36RCPRR/23

30"



Stainless steel, left swing door
REF30RCPIXL/23

Stainless steel, right swing door
REF30RCPIXR/23

Panel ready, left swing door
REF30RCPRL/23

Panel ready, right swing door
REF30RCPRR/23

Panel ready, reversible swing door
REF30RCBPNV

24"



Stainless steel, left swing door
REF24RCPIXL/23

Stainless steel, right swing door
REF24RCPIXR/23

Panel ready, left swing door
REF24RCPRL/23

Stainless steel, right swing door
REF24RCPRR/23

Built-in column freezer

30"



Freezer, stainless steel, left swing door
REF30FCIPXL/23

Freezer, stainless steel, right swing door
REF30FCIPXR/23

Freezer, panel ready, left swing door
REF30FCIPRL/23

Freezer, panel ready, right swing door
REF30FCIPRR/23

24"



Stainless steel, left swing door
REF24FCIPXL/23

Stainless steel, right swing door
REF24FCIPXR/23

Freezer, panel ready, left swing door
REF24FCIPRL/23

Freezer, panel ready, right swing door
REF24FCIPRR/23

18"



Freezer, stainless steel, left swing door
REF18FCIPXL/23

Freezer, stainless steel, right swing door
REF18FCIPXR/23

Freezer, panel ready, left swing door
REF18FCIPRL/23

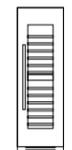
Freezer, panel ready, right swing door
REF18FCIPRR/23

Panel ready, right swing door
REF18FCBIPRV/23

Panel ready, left swing door
REF18FCBIPLV/23

Built-in column wine cabinet

24"



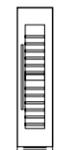
Wine cabinet, stainless steel, left swing door
REF24WCPIXL/23

Wine cabinet, stainless steel, right swing door
REF24WCPIXR/23

Wine cabinet, panel ready, left swing door
REF24WCPRL/23

Wine cabinet, panel ready, right swing door
REF24WCPRR/23

18"



Wine cabinet, stainless steel, left swing door
REF18WCPIXL/23

Wine cabinet, stainless steel, right swing door
REF18WCPIXR/23

Wine cabinet, panel ready, left swing door
REF18WCPRL/23

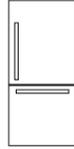
Wine cabinet, panel ready, right swing door
REF18WCPRR/23

Heritage Series

Refrigeration

Built-in bottom mount

36"



Panel installed, left swing door
REF36BMBIXLT

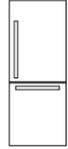
Panel installed, right swing door
REF36BMBIXRT

Panel ready, left swing door
REF36BMBIPLT

Panel ready, right swing door
REF36BMBIPRT

Panel ready, reversible door
REF36BMBZPNV

30"



Panel installed, left swing door
REF30BMBIXLT

Panel installed, right swing door
REF30BMBIXRT

Panel ready, left swing door
REF30BMBIPLT

Panel ready, right swing door
REF30BMBIPRT

Panel ready, reversible door
REF30BMBZPNV

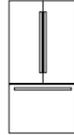
24"



Panel ready, reversible
swing door
REF24BMBPNB

Built-in French door

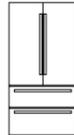
36"



Panel ready,
1 separate freezer drawer
REF36FDBZPNV

Freestanding French door and bottom mount

36"



French door, 2 separate
freezer drawers, stainless steel
REF36FDFIXNV



French door, water dispenser,
stainless steel
REF36FDZXT

Heritage Series

Dishwashers

Built-in dishwasher

24"



Stainless steel, tall tub
DW24T3IXT

Panel ready, tall tub
DW24T3IPT

Stainless steel, tall tub
DW24T3IXV

Panel ready, tall tub
DW24T3IPV

Panel ready, standard tub
DW24S3IPV

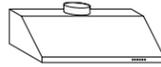
18"

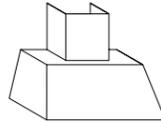


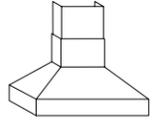
Stainless steel, standard tub
DW18S2IXV

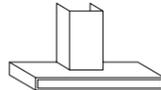
Panel ready, standard tub
DW18S2IPV

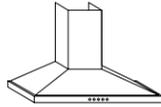
Professional, Master and Heritage Series Ventilation

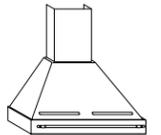
Wallmount/undermount	48"	36"	30"	24"
				
	2 motors, 1200 CFM KU48PRO2X/14	2 motors, 1200 CFM KU36PRO2X/14	1 motor, 600 CFM KU30PRO1X/14	1 motor, 600 CFM KU24PRO1X/14
	1 motor, 600 CFM KU48PRO1X/14	1 motor, 600 CFM KU36PRO1X/14	1 motor, 400 CFM KU30PRO1XV	1 motor, 400 CFM KU24PRO1XV
		1 motor, 400 CFM KU36PRO1XV		

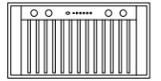
Wallmount canopy	48"	36"	30"
			
	Wallmount, 1 motor, 600 CFM KMC48X stainless	Wallmount, 1 motor, 600 CFM KMC36X stainless	Wallmount, 1 motor, 600 CFM KMC30X stainless
	Wallmount, 1 motor, 600 CFM KMC48NE black	Wallmount, 1 motor, 600 CFM KMC36NE black	Wallmount, 1 motor, 600 CFM KMC30NE black
	Wallmount, 1 motor, 600 CFM KMC48BI white	Wallmount, 1 motor, 600 CFM KMC36BI white	Wallmount, 1 motor, 600 CFM KMC30BI white

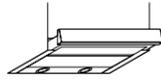
48"	36"
	
2 motors, 1200 CFM KPH482XT	2 motors, 1200 CFM KPH362XT
1 motor, 600 CFM KPH482XT	1 motor, 600 CFM KPH362XT

Wallmount and Island Mount T-Shape	48"	42"	36"	30"
				
	Wallmount, 1 motor, 600 CFM KT48XT	Island Mount, 1 motor, 600CFM KT142XT	Wallmount, 1 motor, 600 CFM KT36XT	Wallmount, 1 motor, 600 CFM KG30X
	Wallmount, 1 motor, 600 CFM KT48CAT Carbonio		Wallmount, 1 motor, 600 CFM KT36CAT Carbonio	
	Wallmount, 1 motor, 600 CFM KG48X		Wallmount, 1 motor, 600 CFM KG36X	
	Island Mount 1 motor, 600CFM KT148XT		Island Mount, 1 motor, 600CFM KT136XT	

Wallmount chimney	36"	30"	24"
			
	Wallmount, 1 motor, 600 CFM KCH36XV	Wallmount, 1 motor, 600 CFM KCH30XV	Wallmount, 1 motor, 600 CFM KCH24XV

Wallmount Heritage	48"	36"
		
	Wallmount, 1 motor, 600 CFM K48HERTX/14 + canopy KC48HERTNE + canopy KC48HERTAV + canopy KC48HERTX	Wallmount, 1 motor, 600 CFM K48HERTX/14 + canopy KC48HERTNE + canopy KC48HERTAV + canopy KC48HERTX
	Color options 	Color options 

Liners/inserts	48"	36"	30"
			
	2 motors, 1000 CFM KIN48XT	2 motors, 1000 CFM KIN36XT	1 motor, 600 CFM KIN30XT
		1 motor, 560 CFM KIN36XV	1 motor, 560 CFM KIN30XV

Visor	30"	24"
		
	1 motor, 500 CFM KTV30XV	1 motor, 300 CFM KTV24XV

OTR	30"	24"
		
	Over-the-range microwave hood KOTR30XV	Over-the-range microwave hood KOTR24XV

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