
Bertazzoni Professional Series
Bertazzoni Modern Series
Bertazzoni Master Series
Bertazzoni Heritage Series

Scandinavia





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The starting point

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

Bertazzoni cooking machines have been available for over a century, building a reputation based on the quality of engineering and a passion for food. Born here in Emilia-Romagna – the bread basket of Italy – they are the perfect ingredients to make kitchens you will savour. Whether you choose our built-in or free-standing machines and whatever your cooking style, Bertazzoni products allow you to take the finest ingredients and cook them with precision, flair and flavour.

The finest ingredients for the complete kitchen

Bertazzoni is inspired by a passion for high-quality cooking machines. Our built-in machines and range cookers celebrate a long-standing tradition of craftsmanship and engineering. The best-in-class technology and a unique aesthetic approach display true Italian design flair. As a result, Bertazzoni machines help create beautiful kitchens, where the sum of the parts is greater than the whole.

Bertazzoni's engineers have approached the new built-in machines with the highest quality of engineering, durability and innovation in mind. The same level of care and attention to detail found in the freestanding range cookers is immediately evident in the built-in machines.

Everything has been considered, from the way people use their kitchens to the image they wish to project. Designed and engineered for people who love to cook, by people who know how to cook, these machines are like the finest ingredients. They can be brought together in your kitchen to offer a combination of elegant form and function, technology and inimitable style.

Napoleone Bertazzoni opened the company's first modern factory in 1909. Since 1998, production has quadrupled at the hi-tech factory in Guastalla. And in 2018, Bertazzoni opened a state-of-the-art, purpose-built factory to produce the new built-in collection. No wonder our machines are the pinnacle of Italian industrial design and manufacturing.

Bertazzoni's unique approach brings together industrial production methods and engineering skills with special finishes inspired by Italian craftsmanship. The Professional Series offers iconic Bertazzoni style for amateur chefs, with finishes based on the process developed for Italian luxury sports cars. The Modern Series offers sleek contemporary design, in stainless steel, black metal, copper and zinc. And the Heritage Series pays homage to the original Bertazzoni wood burning stoves, finished in enamelled colours and metal trim.

Along with the ovens and hobs, you will find a full collection of refrigerators, dishwashers and hoods to match. These fine ingredients are the heart of a high performance kitchen.



The Bertazzoni way



Family roots

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

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

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

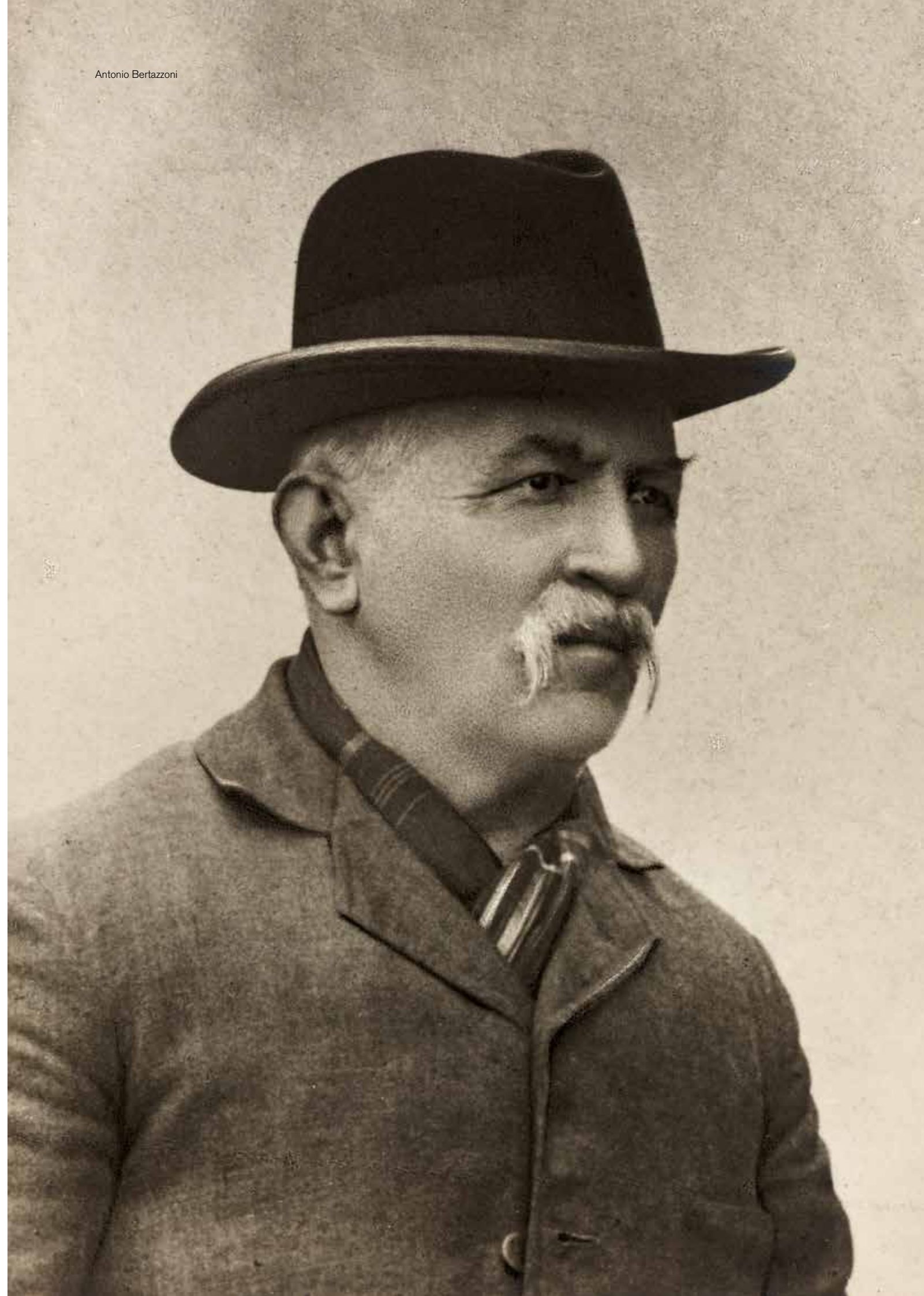
It was a reminder of the original idea, perfect for the transport system that could spread Bertazzoni stoves further afield. They branded their main stove La Germania in recognition of its inspiration on that railway journey and began to win awards for the quality of product design. Napoleone introduced mass production techniques, learned from the region's growing car-making industry.

After Napoleone died in the 1930s his widow Angela kept the factory operating at a high level. The company's direction was now well-established, but of course there were many developments along the way.

La Germania was the original trademark for the Bertazzoni cooking range



Antonio Bertazzoni



PREMIATA FABBRICA DI CUCINE ECONOMICHE
La Germania
FRATELLI BERTAZZONI



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

GUASTALLA

AGENZIA DI VENDITA - BOLOGNA - PIAZZA AL DROVA - D. N. 4

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

1.

109

*Spett. Vitta Camera di Commercio e Industria
 della Provincia di Reggio Emilia = Prot. N° 403*

*Si certifica
 che la Vitta Flli Bertazzoni fu Antonio (Società in
 nome collettivo) del Comune di Guastalla è iscritta
 in forza di denuncia presentata il 3 Aprile 1925 a
 sensi dell'art. 64 della Legge 8 Maggio 1924 N° 450
 al N° 114 del Registro delle Vite e Società Commerciali
 e Industriali del Distretto Camerale per l'esercizio
 della costruzione di cucine economiche a tipo comune
 e a tipo denominato (La Germania) con sede in Guastalla
 Viale della Stazione, =
 La firma della predetta Vitta è affidata ai Sigg.
 Ottore ed Attilio Bertazzoni, tanto congiuntamente
 che separatamente,
 Reggio Emilia 8 Marzo 1926
 Il Commissario Governativo
 Pramollati.*

*Il Segretario
 M. Lari*

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



Precision engineering

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

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

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

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

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

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

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

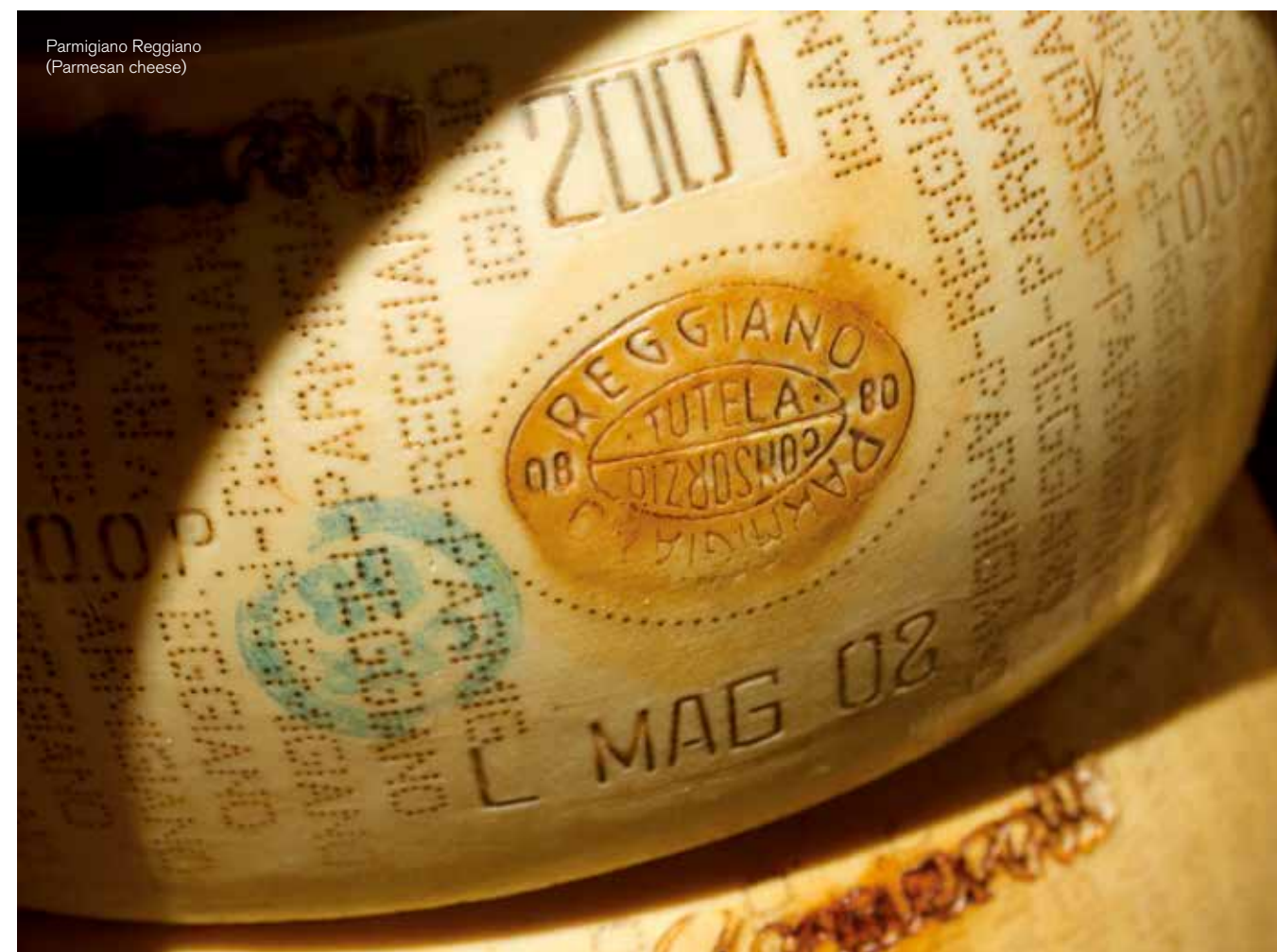


Balsamico di Modena
(balsamic vinegar)

At the heart of it all

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

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

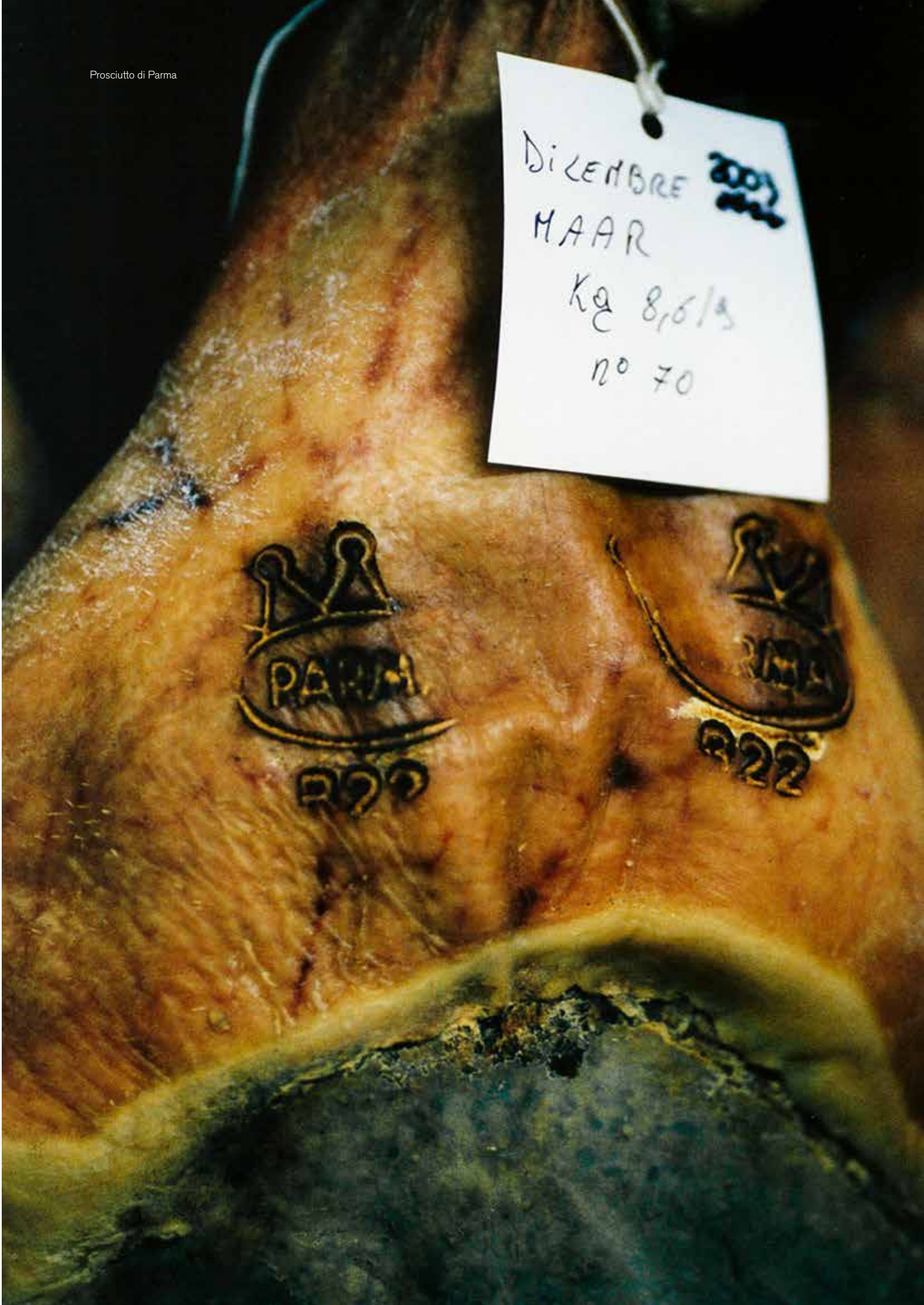
Parmigiano Reggiano
(Parmesan cheese)

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

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



Prosciutto di Parma



The machines

2



Professional Series

The beautifully designed Professional Series offers best-in-category capacity, flexibility and usability: professional performance for your kitchen at home. Its distinctive style features with elegant knobs, ergonomically designed handles and sophisticated finishes. These iconic elements blend design with an innovative approach to function, underpinned by our renowned engineering.

This signature style has won many design awards since its introduction. The complete Professional Series kitchen suite includes built-in ovens, hobs, fridges, dishwasher and ventilation systems, alongside a choice of range cookers.

The complete Professional design solution

The Professional Series range offers the perfect solution for machines especially designed for the integrated kitchen. Every control panel, display, control, handle and oven window of both the built-in ovens and speciality ovens are made to align perfectly in vertical and horizontal configurations. The choice of technology makes the series versatile and flexible, while the styling offers an exciting clean and elegant look that balances built-in elements with range cookers. It makes it simple to design the perfect kitchen and the result is simply beautiful.



Built-in ovens

The new Bertazzoni Professional Series built-in ovens offers the widest choice – from electric and gas ovens, to combi-steam, full steam and combi-microwave ovens. They can all be installed perfectly flush to the surrounding cabinets and aligned with each other as well as with the warming drawer. The option to build so many different combinations of technology into one kitchen gives you more choice, flexibility and control over your cooking than ever before. Whatever combination you choose, you can sure they will fit beautifully with the aesthetic demands of your kitchen design.

All these built-in ovens are available in a no-fingerprint brushed stainless steel finish, with metal knobs and handle for a smart clean look. Some models are also available in new matt black finish, evocative of the paint finish on luxury sports cars. This is applied the control panels and doors, with a special finish to the metal handle giving an elegant and sophisticated black titanium look.

Capable and rich with functions

Electric ovens 60cm

The designers at Bertazzoni believe a built-in oven should be capable of doing everything a freestanding oven can do. At 76 litres, the Professional Series built-in ovens have the largest cavities in their category in a standard installation. Bertazzoni's fan technology delivers optimal heat distribution and faster heat-up times, whilst avoiding hot spots and heat shadows, even when multi-level roasting or baking.

Precision cooking is ensured by multiple elements, controlled by a programmable micro-processor for the best cooking results. Cooking temperatures are constantly monitored and managed between 40°C and 300°C.

As you would expect, these Professional Series ovens are rich with functions. These include non-convection baking, convection, fan assisted grilling, and low-temperature proofing and warming modes. Electric ovens are ideal for mid-to low-temperature cooking, such as baking or recipes that require slow cooking, like casseroles. The non-convection mode is excellent for baking cakes, while the fan-assisted mode ensures even heat distribution on all five levels for roasting and baking with no flavour crossover.

The infrared grill gives powerful searing and grilling over a large surface area. Advanced features include the digital food probe. A digital thermostat monitors the temperature at the core of the dish. The oven micro-processor constantly adjusts the temperature to roast your meat to perfection inside and out.

The new panorama window and twin lateral light with side-mounted halogen lamps lets you always see clearly inside, however busy the oven is. The soft open and close mechanism is designed to make operating the door an enjoyable, tactile experience. Energy-saving performance is engineered to the highest standards, rated A++.

Intuitive control panel choices include TFT touch display, LDC touch display, LED display and traditional thermometer. The TFT hi-res full touch display with control knobs gives remarkable flexibility when choosing cooking modes. It controls and displays oven function, food probe management, the unique Bertazzoni Assistant and total steam and steam assist management.

The LCD display has a touch display with control knobs. Preset recipe settings guarantee the best cooking results. In manual use, it displays settings, timer and temperature controls, oven functions and food probe controls.

The precision white face thermometer is a timeless and elegant way to monitor the temperature, while the classic LED touch display and control knobs offers easy set-up for any style of cooking.



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



Cleaning made simple

Pyrolytic ovens 76, 60cm

No one should be thinking about cleaning the oven after they have enjoyed a beautiful meal. Three of the Professional Series models feature pyrolytic self-cleaning, so you do not have to worry about it ever again. This process is perfectly ecological and does not use detergents – it is based on high-temperature cleaning and sterilizing that leaves your oven clean and hygienic.

Healthy options

Total steam and steam assist ovens 60cm

To help you create fast and healthy meals, Bertazzoni electric multifunction ovens with steam function use water vapour to seal in both flavour, nutrients, vitamins and minerals. This makes cooking vegetables, fish and meats quick and efficient.

The Total Steam oven does all these things perfectly and is simple use. The cleverly concealed water tank (hidden behind the push-pull control panel) allows you to refill the water tank without opening the oven door. Simply slide out the tank, refill and return it to the oven without interrupting the cooking programme.

The Steam Assist oven offers three different steam intensity levels. Combined with traditional cooking functions, this delivers more intense flavours along with the ability to bake, roast and broil.

Built-in compact ovens

Power and precision

Combi microwave ovens 60x45cm

Our combi ovens offer the benefits of a multi-function electric and microwave oven and are big enough to cook for the whole family. The two technologies offer a versatile choice of convection, regular or grill heating modes. The microwave mode has five power levels and boost function (significantly reducing cooking times compared to a conventional oven). Also available in matt black, with a black steel knobs and handle.

Best of both worlds

Combi steam ovens 60x45cm

The Bertazzoni combi-steam oven can be used as a traditional oven with functions including convection and grill. Or you can use the full steam function for fast and healthy cooking to seal in flavour and vitamins. The steam/hot air combination gives excellent baking and roasting results too. The removable water tank makes refilling simple. Available in matt black, with a black steel knobs and handle.

Ready when you are

Warming drawer 60x15cm

This large capacity (25kg) warming drawer is a useful addition to any kitchen. The large drawer space heats to a consistent temperature to keep dishes at serving temperature. The drawer has a soft- motion push/pull action with full extension glides.



Built-in hobs

Bertazzoni Professional built-in hobs are versatile and highly efficient. Engineered with gas burners in a variety of sizes, to give you the accuracy you need. The aluminium burners are designed to be as flexible as possible and adjust from a delicate low simmer to rolling boil – from less than 0.48 to 5 kW. Delivering best-in-class heat-up times, these advanced hobs feature a one-touch, child safety ignition system that lets you light and adjust burners with one hand.

The design of the hob and the heavy-duty cast iron pan supports allow pots to be placed closer to the flame, so they reach boiling point faster and reduce gas consumption during cooking. The thermocouple safety system automatically stops the gas flow if the flame goes out, even when the electrical power is cut. Cleaning up spills after you’ve finished cooking is straightforward thanks to Bertazzoni’s one-piece hob moulding with sealed burners, no sharp angles or dirt traps. Wok and simmer ring adapters in cast iron are available.

Professional versatility

Gas hobs 90, 75, 60cm

Bertazzoni Professional hobs give you many choices of layout and technology to make cooking simple, versatile and precise. Choose from a range of hobs with metal or glass bases, gas, induction and special induction models. These high-efficiency hobs have burners in a range of different sizes, to give you the accuracy you need to cook any dish perfectly.

Cook cleanly and efficiently

Gas on glass hobs 90, 75, 60cm

Bertazzoni Professional Series glass hobs are both beautiful and practical. Featuring striking and practical 6mm black glass worktops that sit perfectly flush with the counter top with metal control knobs with soft touch grips offer accurate flame adjustment. Black Monobloc burners ensure even and efficient heating across the bottom of pans. There are many options to choose from to make it easy to cook the largest meals with ease, including dual wok configurations and light-weight cast iron pan supports. Not only are they easy to operate, with their smooth glass bases, they are also extremely easy to clean.







Elegantly controlled

Induction hobs 90, 78, 60cm

Bertazzoni induction hobs offer a very versatile and simple way to cook. Easy to control, easy to clean and elegant in design, they are easy to installation. The flat profile glass tops fit flush with the counter top or you can choose a version with a bevelled front edge that sits on the top. The black tempered glass surfaces sit comfortably with many different kitchen styles, whilst projecting a professional and powerful look. Induction hobs are very safe - with best-in-class automatic safety systems, including child locks, overheating and overflow protection built-in. The glass around the cooking zones is always cool, lowering the risk of accidental burns.

Induction hobs heat up quickly for precise cooking, perfect for the amateur cook looking for professional standards of control. You can specify 4, 5 or 6 cooking zones in three sizes, depending on your needs. Each cooking zone is indicated by minimal graphics while maximising the technology to give you an elegant modern look that is simplicity itself to operate and keep clean. The controls are innovative and intuitive – just slide on the display to select the desired settings for whatever you are cooking.

The Flex Cooking Area* offers the flexibility to use one or two cooking zones at the same time to create a larger cooking surface. FlexPlus* works in the same way, guaranteeing constant power to keep pans at boiling point. You can boost power to all the cooking zones by 3kW (Booster) or 3.7kW (DoubleBooster) for more efficient, faster cooking.

Each cooking zone has its own timer, along with the independent master timer. Zones automatically switch off when the timer finishes. A pause function lets you stop and restart cooking without resetting the temperature. Flexi Moving Technology* lets you move a pot from one cooking zone to another available zone, at the same time transferring your preferred settings – cooking power level and timer presets. Cooking Assist automates specific functions including Low Temperature cooking and Keep Warm settings.

Induction hobs are wipe clean, thanks to their smooth glass surfaces. If a pan boils over while you are cooking, or you need to clean up a spillage, the Clean Function Stand-by gives you a 20 second window to do so, then automatically recalls the last setting.

*Flex Cooking Area, Flex Plus and Flexi Moving Technology are available on specific models.

Invisible and effective

Induction hobs with integrated ventilation 90, 78cm

The Professional Series offers a choice of three special induction hobs with integrated ventilation systems. As well as all the features and benefits of an induction hob, the built-in ventilation systems add another level of functionality. Operated at the touch of a button, there are two options – one with the grate positioned in the centre of the hob (with 90cm and 78cm options) and the other with a slim channel at the rear (90cm option only). These ultra-efficient perimetral ventilation units have nine power levels plus boosters.

Designed with professional standards in mind, all the filters and motors are hidden inside so they look very much like normal induction hobs. They work well in island installations where it might be difficult or visually unacceptable to install an overhead ventilation unit. The 90cm option with the rear channel is designed to take up less space, leaving room to install drawers or a cupboard in the cabinet beneath. Your workspace looks professional and ready for you to create your finest dishes ever.

Perfect for experimentation

Segmented hobs 90cm, 60cm

Bertazzoni's award winning segmented Professional Series hobs offer you amazing versatility. Available in 90cm or 60cm configurations, the gas segments feature power burners in brass with independently operated dual-burner rings. The 90cm segmented hobs offer two different layout with 5 brass burners, including central or lateral dual wok, the 60cm features 3 gas burners with lateral dual wok. Bertazzoni segmented hobs have been developed in collaboration with designer Stefano Giovanni and won the prestigious Interior Design Best of Year Award.



Cookers

The elegant Professional Series range cookers feature the latest technology, design and engineering, available in a choice of single or dual fuel options, making them even more versatile. Their high performance and design features make every day cooking a simple pleasure, they are perfect for when you are catering for a large family gathering or big dinner parties. They add to the joy of any occasion by taking away much of the stress caused from juggling multiple dishes and timings. They have been designed with the aim of creating an even better cooking experience: greater ease of use is powered by technological advances, increased capacity to cook more (and more efficiently), and improved energy saving. Their impressive engineering and visual presence will add to the character of a beautifully designed kitchen.

Choose control

Electric oven and gas top
120, 100, 90, 60cm

In this highly controllable cooking range offers great versatility both on cooktop and oven, with 11 programmes for non-convection baking, convection, combined convection and grill. Equipped with a precise digital programmer and food probe, it is easy to monitor and control the oven so it cooks each dish to perfection. The electronic oven functions give you very precise control between temperatures of 40°C and 250°C. For fan assisted cooking, offers even heat distribution for single and multilevel roasting and baking, without flavour crossover. This lets you use lower temperatures without losing flavour or nutrients. For traditional baking and breadmaking, the oven is designed to heat up quickly. The pizza setting cooks your pizza perfectly, with intense heat to brown the top and a create a crispy bottom.

Like all Bertazzoni machines, it is designed with safety in mind. The oven has heavy duty shelves on telescopic slides, making it much easier to take hot dishes out. The cool touch door is triple-glazed for safety and to improve insulation. The one-piece stainless steel gas top is equally beautifully

designed, with no screws or holes. So liquid and food spills are easily cleaned up when you have finished cooking. The brass burners are as solid and high quality as they look. With these, the flame can be adjusted in very small increments, helping you cook a recipe more precisely. There is plenty of space for all your pans, from a milk pan to a wok. The dual control wok burner is very versatile, easily adjustable to keep your pan at the right temperature while you stir fry.





Choose simplicity

Electric oven and induction top 100, 90, 60cm

Bertazzoni range cookers are also available in dual fuel versions featuring electric ovens with a choice of induction or gas tops. Practical and beautifully engineered, they are also a delight to the eye. With a choice of six high gloss colours and stainless steel, they are the perfect complement to any style of kitchen furniture.

The versatile and flexible multi-function electric oven offers 11 programmes for excellent cooking results. These include non-convection baking, convection, combined convection and grill. The digital programmer lets you set up the oven perfectly for any recipe and the food probe helps you achieve better results by constantly monitoring the temperature at the heart of a dish. The display shows the selected oven functions and gives feedback on real-time temperature in the oven as well as electronically managing it, along with cooking duration.

The large capacity oven has a triple-glazed, cool touch door is safe and helps save energy. Heavy duty shelves on telescopic slides make it safe and stress-free when it comes to taking hot dishes out of the oven. The electronic oven functions give you very precise control between temperatures of 40°C and 250°C. For fan-assisted cooking, the balanced air-flow provided by the heating element around the fan makes for even heat distribution for single and multi-level roasting and baking, without flavours seeping from one dish to another. It means you can cook at lower temperatures without losing flavour or nutrients. The oven also operates without the fan for traditional baking and other recipes that require slow cooking. Fast preheat gets the oven warmed up quickly and a special pizza setting cooks your food more intensely, browning the outside and a creating a crispy bottom.

The induction hob is sleek and smart. Large, clear control knobs make it intuitive to use and effortless to control. The large cooking area is free of controls, so there is lots of space for big pots and pans. It offers a speedier way to cook because it heats up rapidly and is highly efficient with just 10% energy loss. There is a booster function for extra fast boiling should you need it. The smooth glass surface is fast cooling, so safer when in use. When it has cooled down, it is also straightforward to clean and restore to its reflective beauty.

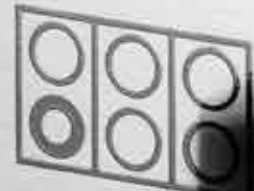


OFF



LOW

DUAL INNER

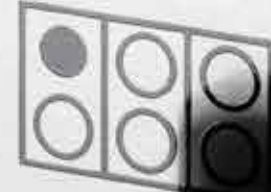


OFF



LOW

DUAL OUTER



OFF



LOW

REAR



OFF



LOW

FRONT

Hoods

Bertazzoni's wide range of hoods includes integrated hoods and high-end glass models; downdraft and T-Shape models for island installation; or integrated ceiling hoods that keep your kitchen feeling open and spacious.

There's a solution to fit any size of kitchen – from minimalist to more decorative styles. Bertazzoni hoods offer versatile performance with a choice of fan speeds, touch control or push buttons integrated into the hood design. Energy saving comes as standard.



Refrigerators

The Bertazzoni Professional Series refrigerators are the perfect accompaniment to the rest of the machines in the series. With a choice between the fully integrated fridge-freezer and the freestanding French door model. The French Door version has stainless steel doors with matching Professional Series handles to coordinate perfectly with all the other appliances in your carefully designed kitchen. Both models offer a range of hightech features that include LED surround lighting, two compressors and flexible zone fridge/freezer options.

Seamless integration

Built-in bottom mount fridge freezer 90, 75, 60cm

Bertazzoni built-in fridge-freezers are best-in-class for sound levels and efficiency. Thanks to the No-Frost technology and a special fan system to prevent build-up of frost and ventilate any condensation produced by stored food , you never need to defrost the freezer. The ventilation system keeps the fridge free from mould and odours. For best results, we recommend all vegetables and other foods are covered with film before storing.

Refrigerators in the Professional Series come in panel ready and panel installed forms, providing the finishing touch – of your choice – to your Bertazzoni kitchen.

Panel installed fridges have stainless steel doors to fit with other appliances; panel ready fridges can be fitted to match the cabinetry of your surrounding units. The choices for built-in models ranging from 90cm to 75cm and 60cm width.

The internal configuration is designed for maximum flexibility. The FlexMode Refrigerator-Freezer allows to switch on some models the bottom compartment between freezer, refrigerator or Fresco with one touch.

A place for every ingredient

French door refrigerator 90cm

The Bertazzoni Professional Series French Door refrigerator is designed for people who love to cook to the highest standards for friends and family. Behind the no-fingerprint surface of the stainless steel doors, you'll find a generous 412 litres of refrigeration and 120 litres of freezer capacity, with space for every ingredient you can imagine. Not only that, there's plenty of room for leftovers too! The freezer is divided into two separate drawers for maximum flexibility.

The six tempered glass shelves have spill-proof edges and can be positioned in different configurations to accommodate all your jars, containers and food packaging. The full-width extension glide storage drawer mounted has a retractable cover and plenty of space for your large platters, pies and cakes. You will find four height-adjustable shelves in the door, two of which are designed for gallonsize containers.

The dual air-cooling system has separate no-frost systems, one each for the refrigerator and freezer compartments, so you can keep both at the perfect temperature, at the same time keeping humidity under control. There is a super freeze mode that uses a variable speed compressor to give you a 20% faster freezing cycle of fresh food.

Digital touch controls make operating the fridge simple and convenient. Digital sensors and an LED display allow for precise control of the temperature in the fridge and freezer. It is designed to be as flexible as possible so you can adjust each compartment to suit your needs.

The French Door refrigerator comes fitted with Professional Series handles to match the rest of the machines in the series, creating a consistent look and feel with the rest of your kitchen.





Dishwashers

Bertazzoni dishwashers are designed to integrate perfectly with kitchens of every style. There are three different options to meet specific needs. Key to this is the best cleaning possible – fulfilled by 8 different washing programmes.

Each programme makes water and energy saving a priority – from Eco to Self-Cleaning, from fastest to the most efficient washing cycle; from extra-hygiene for your children's dishes to delicate glass washing especially for wine glasses.

Select the program with a touch on the panel and it displays all the options available in white. The start of the cleaning program can be set with a delay of up to 24 hours.

The new Built-in Dishwasher range has a Washing Light function. By looking at floor next to the dishwasher, you can see if the washing cycle has finished. The Washing Light is always on when the dishwasher is running and then flashes for five minutes when the cycle ends.

During the cycle, Bertazzoni's Dishwashers offer quietest operation, so the kitchen remains calm and relaxed. At the end of each washing programmes, the door opens automatically. This allows fresh air to circulate inside the machine, guaranteeing perfect drying, including plastic plates, cups and utensils. As well as offering better drying, it also improves energy performance.

The revolutionary sliding door system lets the decorative panel slide by up to 9cm, for the perfect fit for your built-in kitchen. This means the dishwasher can be installed in furniture with up to a 2cm plinth.

All Bertazzoni dishwashers are rated A+++, the best energy class on the market. They are guaranteed to be both energy-saving and environmentally-friendly.





Modern Series

The Modern Series range brings a fresh, contemporary elegance to your kitchen. Bertazzoni's designers have excelled themselves to elevate essential design to the highest levels of sophistication through use of the power of rich materiality.

With its range of new built-in machines and freestanding range cookers, the Modern Series tells a very Italian story of design and style. It combines glass and precious metals, crafted using the many years of knowledge and passion that has made the Bertazzoni approach an art as well as a science.

The Modern Series offers a rich and sophisticated style that is both current and timeless. The clean lines of the machines are maintained through touch controls on the most advanced models, revealing an unparalleled vision for seamless integration.

The complete Modern design solution

The Modern Series offers the perfect solution for the sophisticated kitchens. All the elements of the built-in 60cm ovens and 45cm speciality ovens are designed to align perfectly. So the control panels, displays, controls, handles and oven windows all align in vertical and horizontal configurations. This makes designing the perfect kitchen simple. The choice of technology makes it versatile and flexible, while the styling offers an exciting clean and elegant look.

When you choose the Modern Series, you have many options to bring a wide range of built-in and freestanding machines together. Their contemporary modern Italian style and advanced functionality has the potential to transform the way your kitchen looks and the way you cook.



Built-in ovens

The new Bertazzoni Modern series built-in ovens embody over one hundred and thirty years of experience, bringing a simple, clean and sophisticated look to your kitchen. Each machine features the most up-to-date technology, along with perennial features that underscore their heritage. There is a choice of striking colours and special finishes, that include stainless steel, copper, zinc and matt black – all of which enhance the modern designs. The oven door handle features a beautiful black glass finish, so that it blends in perfectly with the window to give the oven a sleek, clean look.

Refined and simple on the outside, these built-in ovens are also versatile and practical. From electric and gas ovens, to combi-steam, full steam and combi-microwave ovens, you can choose to install individual machines into your built-on kitchen or select a combination of different technologies. By bringing two or three different machines together, you get complete flexibility and control over your cooking.

Precision control

Electric ovens 60cm

With a generous 76 litres of cooking capacity, the Bertazzoni Modern Series built-in electric ovens have the largest capacities in their category. Despite their size, they are extremely efficient, thanks to Bertazzoni's fan technology. With optimal heat distribution and faster heat-up times, there are no hot spots and heat shadows when you are using them for multi-level roasting or baking.

Precision is designed-in with multiple elements controlled by a programmable micro-processor for the best results. Temperatures between 40°C and 260°C are constantly monitored and managed.

There are many functions to choose from to make cooking more efficient and effective. These include non-convection baking, convection, fan assisted grilling, and low-temperature proofing and warming modes. Electric ovens are ideal for mid-to low-temperature cooking, such as baking or recipes that require slow cooking, like casseroles. The non-convection mode is excellent for baking cakes, while the fan-assisted mode ensures even heat distribution on all five levels for roasting and baking without flavour crossover. The infrared grill gives powerful searing and grilling over a large surface area.

Technology is at the heart of these advanced machines. For example, the digital food probe uses a digital thermostat that monitors the temperature at the core of the dish. The oven micro-processor constantly adjusts the temperature of the heating elements in the cavity to ensures your roast meat is cooked to perfection inside and out.*

However busy the oven is, it is always possible to see clearly with the new panorama window and twin lateral lighting, featuring side-mounted halogen lamps. The soft close mechanism is designed to make using the door an enjoyable and tactile experience.

We engineer our machines to the highest standards, so the Bertazzoni Modern Series ovens are up to A++ rated for the best energy saving performance.

Their contemporary aesthetic is matched by the latest technology, with a choice of intuitive control panels. They include the TFT hi-res full touch display, which gives great flexibility when choosing cooking modes. The smart interface controls and displays oven function, food probe management, the unique Bertazzoni Assistant and total steam and steam assist management.

The LCD display has a touch display with knobs and offers preset recipes to guarantee the best results. In manual use it displays settings, timer and temperature controls, oven functions and food probe controls. The LED display model is straightforward to set up and manage using the control knobs to choose from nine cooking functions.

*Available on specific models.



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



Dinner at the speed of steam

Total steam and steam assist ovens 60cm

Steam ovens make cooking vegetables, fish and meats quick and efficient. They use water vapour to cook food in a way that is both fast and healthy, sealing in both flavour, nutrients, vitamins and minerals. The Total Steam oven is simple to set up and manage. The filling system lets you fill the water tank without opening the oven door – the water tank is cleverly concealed behind the push-pull control panel. Simply slide out the tank, refill and return it to the oven without interrupting the cooking programme. The Steam Assist oven offers three different steam intensity levels. Combined with traditional cooking functions, it delivers more intense flavours and the ability to bake and roast.

Clean and simple

Pyrolytic ovens 60cm

Cooking should always be a joy. But the very act of creating beautiful dishes requires a range techniques – roasting, baking, boiling, simmering and grilling – that however carefully undertaken, create mess. And at the end of a satisfying meal, no one should be in the mood to clean the oven. To make this task simple and quick, three of the Modern Series models feature a pyrolytic self-cleaning function. This makes it extremely easy to keep your oven perfectly clean and hygienic. A perfectly ecological system, which does not require the use of detergents, but is based on high-temperature cleaning and sterilizing.



Built-in compact ovens

Best of both worlds

Combi steam oven 60x45cm

The Bertazzoni combi-steam oven uses water vapour to cook your food. The full steam function is a fast and healthy cooking method that seals in flavour and vitamins. It can also be used as a traditional oven featuring functions including convection and grill. The combination of steam and hot air also gives excellent baking and roasting results. The removable water tank makes refilling simple.

Power and precision

Combi microwave oven 60x45cm

Bertazzoni family-sized capacity combi ovens offer the benefits of a multi-function electric and microwave oven. The versatile combination of two technologies gives a choice of convection, regular or grill heating modes with a microwave boost function to significantly reduce cooking times compared with conventional ovens. There are five power levels in microwave mode. This model is also available in matt black, with black steel knobs and handle.

Ready to serve

Warming drawer 60x15cm

The Bertazzoni warming drawer is a smart addition to any kitchen. With a 25kg capacity, it features a soft-motion push/pull action with full extension glides. The large drawer space is a consistent temperature throughout to keep your dishes at serving temperature.



Built-in hobs

Bertazzoni hobs are the last word in versatility. The Modern Series offers a choice of different hobs with metal and glass bases, gas, induction and special induction models. The high-efficiency worktops have burners in the different sizes, give your cooking the full versatility and accuracy you need. The aluminium burners let you set the heat from a delicate low simmer to full power – as low as 0.48 to 5 kW.

Bertazzoni hobs feature best-in-class heat-up times and one-touch, child safety ignition system that let you light and adjust burners with one hand. The design of the hob and the heavy-duty cast iron pan supports allow pots to be placed closer to the flame, reaching boiling point more quickly and reducing gas consumption during cooking. A thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

Bertazzoni’s one-piece hob moulding features sealed burners, with no sharp angles or dirt traps, making it simple to keep clean. Wok and simmer ring adapters in cast iron are available.

Choice and flexibility

Gas hobs 90, 75, 60cm

The Modern Series offers a choice of different hobs with metal and glass bases, gas, induction and special induction models. The high-efficiency worktops have burners in the different sizes, give your cooking the full versatility and accuracy you need. The aluminium burners let you set the heat from a delicate low simmer to full power – as low as 0.48 to 5 kW.

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Beautifully functional

Gas on glass hobs 90, 75, 60cm

Bertazzoni glass hobs feature low profile black tempered heat-resistant glass that sits perfectly flush with the countertop. The stylish single light-weight cast iron pan supports are very stable but also very light when you want to remove them for cleaning. The monobloc burners are also simple to remove and clean. The soft touch ergonomic black control knobs are a pleasure to use.





Clean, safe and practical

Induction hobs 90, 78, 60cm

Bertazzoni induction hobs are versatile, easy to control and clean, and elegant to behold. Installation is simple: glass tops are available with a flat profile that fits flush to the counter top or with a bevelled front edge that sits on the top. The black tempered glass surfaces suit many different kitchen styles. Induction hobs are very safe – with best-in-class automatic safety systems, child locks, overheating and overflow protection. The glass around the cooking zones remains cool, avoiding accidental burns.

Induction hobs heat up quickly for precise cooking. Specify 4, 5 or 6 cooking zones in three sizes, depending on your needs. Cooking zones are indicated by minimal graphics while maximising the technology for an elegant modern look that is simple to operate, with innovative and intuitive controls.

The Flex Cooking Area* gives the flexibility to use multiple cooking zones at the same time to create a larger cooking surface. You can boost power to all cooking zones by 3kW (Booster) or 3.7kW (DoubleBooster) for more efficient, faster cooking.

Each cooking zone has its own timer, along with a master timer – each zone automatically switches off when the timer finishes. A pause function lets you stop and restart cooking without resetting the temperature. Flexi Moving Technology* lets you move a pot from one cooking zone to any available zone, transferring your preferred settings - cooking power level and timer pre-sets. Cooking Assist automates specific functions including Low Temperature cooking and Keep Warm settings.

Induction hobs' smooth glass surfaces are wipe clean. If a pan boils over or you need to clean up a spill, the Clean Function Stand-by gives you a 20 second window and then automatically recalls the last setting.

*Flex Cooking Area, Flex Plus and Flexi Moving Technology are available on specific models.

Invisible functionality

Induction hobs with integrated ventilation 90, 78cm

As part of the Modern Series, we're delighted to offer three induction hobs with integrated ventilation systems, operated at the touch of a button. As well as all the features and benefits of an induction hob, the built-in ventilation systems add another level of functionality. There are two options – one with the grate positioned in the centre of the hob (with 90cm and 78cm options) and the other with a narrow channel at the rear (90cm option only). These ultra-efficient perimetral ventilation units have nine power levels plus boosters.

Designed with the Modern Series aesthetic in mind, all the filters and motors are hidden inside so they look very much like normal induction hobs. They work well in island installations where it might be difficult or not visually acceptable to install an overhead ventilation unit. The 90cm option with the channel at the rear is designed to take up less space so there is still room to install drawers or a cupboard in the cabinet beneath. So you can keep your kitchen design beautifully uncluttered and modern-looking.





Hoods

The Modern Series cooker hoods come in seven sizes and designs with the option of wall-mounted, island and built-in hoods. The wall-mounted hoods come in three sizes (60/90/120cm) to accommodate different hob sizes and the island version in two sizes (90/120cm). Electronic touch controls make it simple to choose the right settings.

There are two smart and innovative-looking black glass wall-mounted Island hoods, available in two sizes and styles. You can choose between a vertical or inclined vertical designs that co-ordinate beautifully with both induction and gas on glass hobs. Depending on the look you are trying to achieve in your kitchen, you can install or leave off the chimney tube. All the filters are hidden inside and the perimetral ventilation system is quiet yet powerful. Operated by sleek touch controls on glass, red lights to indicate the settings.

The Up & Down hood is a sleek 40cm cube with a discreet minimal design that fits unobtrusively into any style of kitchen. The Up & Down system lets you set the perfect distance between the hood and the hob, depending on what you are cooking. It is both elegant and efficient, with very quiet perimetral ventilation. You can control it using buttons on the unit or with the handy remote control.

Our built-in ventilation hoods are integrated into the upper part of a cabinet or the ceiling of your kitchen, so you hardly know they're there. Available in three sizes to match your hob (86/70/52cm) and two power specifications.





Refrigerators

Bertazzoni built-in fridge-freezers are extremely quiet and efficient. This is achieved through a design the Total No-Frost technology and a special fan system that work together to prevent build-up of frost and ventilate any condensation produced by stored food. This means the freezer never needs defrosting and the ventilation system helps keep the refrigerator free of odours. Best results are achieved if all vegetables and other foods are stored covered in film.

Our built-in refrigerator is designed to be a perfect fit when installed into a standard niche in your fitted kitchen.

The touch user interface is located inside the fridge compartment and lets you precisely control the temperature with many options to suit your needs. Bertazzoni's engineers have designed these refrigerators to be exceptionally well-insulated so they do not react to the external temperature in any season. They are also extremely quiet, with very library-levels of noise at just 41dbA.

Panel ready fridges can be fitted to match the cabinetry of your surrounding units. The choices for built-in models ranging from 90cm to 75cm and 60cm width. The flush mount builtin platform has high tech features such as LED surround lighting, up to two compressors and on specific models a flexible zone fridge/freezer/fresco usage option.



Dishwashers

Bertazzoni dishwashers are designed to integrate perfectly with kitchens of every style. There are three different options to meet specific needs. Key to this is the best cleaning possible – fulfilled by 8 different washing programmes. Each programme makes water and energy saving a priority – from Eco to Self-Cleaning, from fastest to the most efficient washing cycle; from extra-hygiene for your children's dishes to delicate glass washing especially for wine glasses.

Select the program with a touch on the panel and it displays all the options available in white. The start of the cleaning program can be set with a delay of up to 24 hours.

The new Built-in Dishwasher range has a Washing Light function. By looking at floor next to the dishwasher, you can see if the washing cycle has finished. The Washing Light is always on when the dishwasher is running and then flashes for five minutes when the cycle ends.

During the cycle, Bertazzoni's Dishwashers offer quietest operation, so the kitchen remains calm and relaxed. At the end of each washing programmes, the door opens automatically. This allows fresh air to circulate inside the machine, guaranteeing perfect drying, including plastic plates, cups and utensils. As well as offering better drying, it also improves energy performance.

The revolutionary sliding door system lets the decorative panel slide by up to 9cm, for the perfect fit for your built-in kitchen. This means the dishwasher can be installed in furniture with up to a 2cm plinth.

All Bertazzoni dishwashers are rated A+++, the best energy class on the market. They are guaranteed to be both energy-saving and environmentally-friendly.



Master Series

Practical elegance, integrated vision and beautiful efficiency. With all the qualities you expect from Bertazzoni, the Master Series blends the best of a commercial kitchen-inspired style, engineered with advanced technology with fine Italian design. It offers a wide choice of range cookers, together with comprehensive suite of machines matched by design to complete your kitchen.



The complete Master design solution

As well as being supremely practical, the Bertazzoni Master Series is also exceptionally good-looking. It has a style that's all its own, with a sophisticated colour palette that transforms your kitchen into a work of art. Large, round soft-touch knobs and commercialstyle handles define all the appliances, which are engineered for performance and beautifully styled. The appliances integrate seamlessly with each other and with your kitchen.



Cookers

The handsome Bertazzoni Master Series range cookers bring a true expert touch to your cooking. They are fully engineered for performance and designed with standard dimensions to work with existing kitchen layouts and units. They come in a range of sizes from 60cm to 120 cm widths and are equally versatile, whichever size you choose. There is a choice of three elegant matt colours or stainless steel. The Master Series cookers are engineered to make cooking a pleasure – with non-convection and fan-assisted modes, they are suited to creating all kinds of dishes from baking to roasting, to slow cooking, breadmaking and pizza. As with all Bertazzoni range cookers, the Master Series features the latest technology to make every choice intuitive and simple to execute, with ergonomic-designed large soft-touch knobs and commercial-style handles. Whatever size oven or range you choose, you can be sure it will fit beautifully with the aesthetic demands of your kitchen design.

The pinnacle of versatility

Electric oven with gas top
120, 100, 90, 60cm

The Master Series range cookers with electric ovens and gas tops come in five sizes – from 60cm to 110cm wide. The flexible multi-function electric ovens offer eleven programmes for excellent cooking results. These include non-convection baking, convection, combined convection and grill. The digital programmer lets you to set up the oven perfectly for any recipe. A special temperature probe helps you produce perfectly cooked food every time by constantly monitoring the temperature at the heart of a dish. The display shows the selected oven functions, cooking duration along with the real-time temperature in the oven, as well as electronically managing it. On the largest model, there is a useful auxiliary oven, with no fan and four modes. A powerful adjustable grill is provided in models with the third oven.

All feature triple-glazed, cool touch doors for extra safety and to save energy. Heavy duty grilles on telescopic slides make it safe and easy to remove hot dishes from the oven. You have precise control of temperatures between 40°C and 300°C. For fan-assisted cooking, the balanced air-flow

provided by the heating element around the fan makes for even heat distribution for single and multi-level roasting and baking, without flavours crossing over between dishes. This also means you can cook at lower temperatures without losing flavour or nutrients. The oven operates without the fan for traditional baking and other recipes that need long, slow cooking times. Fast preheat gets the oven warmed up quickly and a special pizza setting cooks your food more intensely, browning the outside and creating a crispy bottom on your pizza.

The convenient 60cm width range cooker fits perfectly in smaller kitchens and is ideal where a new range cooker has to fit into existing cabinetry. It offers all the same remarkable engineering quality and cooking performance as the rest of the Bertazzoni Master Series, 9 cooking functions and the versatility you would expect from a much larger cooker.

The one-piece stainless steel gas tops are equally beautifully designed, with no screws or holes to catch food and spills, which are easily cleaned up after cooking. There are four, five or six solid brass burners that allow the flame to be adjusted in very small increments, helping you cook very precisely. Where fitted, the dual-ring power burners in full brass offer everything from a delicate low simmer to full power (less than 0.48 to 5 kW). The generous worktop has space for all your pans, from a milk pan to a wok. The dual control wok burner is very versatile, easily adjustable to keep your pan at the right temperature while you stir fry. The 120cm model features a stainless-steel electric teppanyaki griddle alongside six versatile gas burners in brass including a dual-ring power burner.



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

The progressive choice
Electric oven and induction top
100, 90cm

The advanced Master Series range cookers are also available in an adaptable dual fuel version featuring an electric oven with an induction. Beautifully engineered, they are very easy to use and maintain. The choice of six high gloss colours or stainless steel finish make a strong contrast with the black glass induction tops, adding a contemporary feel to your kitchen.

With 11 programmes, the multi-function electric oven makes excellent cooking results a foregone conclusion. The choice extends to non-convection baking, convection, combined convection and grill. Setting up the oven for any recipe is simple, thanks to the digital programmer. And the food probe helps you achieve better results by constantly monitoring the temperature of a dish as it cooks. The electronically managed real-time temperature in the oven is displayed along with cooking duration.

The electronic oven functions give you very precise control between temperatures of 40°C and 250°C. In fan-assisted mode, the balanced air-flow provided by the heating element around the fan makes for even heat distribution across single and multi-level roasting and baking, so you can cook at lower temperatures without losing flavour or nutrients. This precise system also avoids flavour crossover. There are modes designed for traditional baking and other recipes that require slow cooking. The fast preheat setting warms the oven up rapidly and for the perfect pizza with a crispy bottom and intensely browned top, choose the special pizza setting.

Safety is engineered in – heavy duty shelves on telescopic slides make it safer when taking hot dishes out of the oven. The triple-glazed, cool touch door helps avoid accidental burns and this insulation also offers excellent energy saving.

The induction hob is sleek and smart. Large, clear control knobs make it intuitive to use and effortless to control. The large cooking area is free of controls, so there is lots of space for big pots and pans. It heats up rapidly and is highly efficient with just 10% energy loss. The booster function offers for extra fast boiling should you need it. The smooth glass surface is fast cooling, so safer when in use. It's also straightforward to clean.





Complete control

Gas oven and top 60cm

Many people enjoy the control gas ovens and hobs offer. Not surprisingly, they are favoured by many professional cooks for their precision and controllability. The gas powered-versions of the Bertazzoni Master range feature spacious worktops with a large cooking area and space for pots of all sizes with four burners, including a highly versatile dual control wok burner that lets you independently adjust the inner and outer rings for better control. The high-quality brass burners can be precisely adjusted for precision performance. The one-piece stainless steel design of the top (with no screws or holes) is beautiful and is easy to clean, so it stays that way.

For traditional baking and slow-cooking, the convection fan can be turned off. The fan has been engineered to deliver a balanced air-flow for even heat distribution for single and multi-level roasting and baking, with no flavour crossover. This also allows you to lower the temperature setting, to prevent food drying out while preserving nutrients. The fullwidth electric grill offers powerful searing and grilling over a large surface area, perfect for the finishing touch to dishes before you serve them. Cool touch triple-layered glass in the door cuts heat loss and helps you avoid accidental burns.

Hoods

These stainless-steel Master Series hoods are available in three colours – Crema, Nero and Vino – along with stainless steel to match with the Bertazzoni Master Series range cookers.

You can choose from integrated hoods and high-end glass models; downdraft and T-Shape models for island installation; or integrated ceiling hoods that keep your kitchen feeling open and spacious.

Whether you are looking for a minimalist style or a more decorative approach, the Master Series hoods offer high performance with a choice of three fan speeds, touch control or push buttons integrated into the hood design. Energy saving comes as standard. Hood chimney height can be adjusted through a wide range. Two halogen lights clearly illuminate the worktop illumination and the removable filters are conveniently dishwasher safe.

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



Refrigeration

The Bertazzoni Master Series refrigerators are designed to sit seamlessly alongside the rest of the machines in the range. There is a choice of fully integrated fridge or a freestanding French door model. Fronted by beautiful stainless steel double doors, the French Door version is matched with Master Series handles to coordinate perfectly. High-tech features include LED surround lighting, two compressors and flexible zone fridge/freezer options – available on both fridges.

Seamless integration

Built-in bottom mount fridge freezer
90, 75, 60cm

Best in class for efficiency, Bertazzoni built-in fridge-freezers use the Total No-Frost technology and a special fan system to prevent build-up of frost. This system also removes any condensation, so you never need to defrost the freezer. It keeps your food super-fresh and your fridge free from mould and odours.

Our built-in refrigerator is designed to be a perfect fit when installed into a standard niche in your fitted kitchen. The refrigerator is exceptionally well-insulated, and it doesn't react to external temperatures, whatever the season. And it is almost silent in operation, with library-quiet levels of noise, rated at 41 dbA. Once the door is shut, you won't know it is there.

Keeping the temperature under control is easy thanks to digital touch controls located inside the fridge compartment. Control the temperature precisely and choose from many options depending on what you are storing in the fridge and freezer compartments.

The choices for built-in models is ranging from 90cm to 75cm and 60cm width. Refrigerators in the Master Series come in panel ready and panel installed forms, providing the finishing touch – of your choice – to your Bertazzoni kitchen.

Freshness on a large scale

French door refrigerator 90cm

The Bertazzoni Master Series French Door refrigerator is designed for people who need plenty of fresh food on hand at all times. With 412 litres of refrigeration and 120 litres of freezer capacity and space for every bottle, jar and dish of fresh ingredients or cooked meals. The freezer is divided into two separate drawers for maximum flexibility.

The six tempered glass shelves are fully adjustable in different combinations to take a wide array of packaging. They all come with spill-proof edges, so if there is an accident, it's easily contained and cleaned up. The full-width extension glide storage drawer with retractable cover can take the largest platters. The door adds to the versatility, with four height-adjustable shelves, two of which can accommodate gallon-size containers.

The refrigerator and freezer compartments, have a dual aircooling system with separate no-frost systems to keep them both at the perfect temperature. At the same time humidity is kept under control. A super freeze mode's variable speed compressor makes the freezing cycle 20% faster for fresh food.

Digital touch controls make operating the fridge simple and convenient – each compartment can be adjusted to suit. Fitted with digital sensors and an LED display, it is easy to control the exact temperature in both the fridge and freezer.

For a consistent look, the French Door refrigerator is fitted with Master Series handles to match the rest of the machines in series and make your kitchen look smart and streamlined.



Dishwashers

Bertazzoni Master Series dishwashers are powerful, efficient, energy-saving and integrate perfectly into your kitchen. 8 different washing programmes make water and energy saving a priority – from Eco to Self-Cleaning, from the fastest to the most efficient washing cycle; from extra-hygiene for your children's dishes to delicate glass washing designed especially for wine glasses. Whichever you choose, you know you will find a machine full of gleaming cookware when the programme ends. Simply touch the panel to select the programme and it displays all the options available in white. You can delay the start of the cleaning programme for up to 24 hours.

The new built-in dishwashers are so quiet, you may not realise they are running. So there is a Washing Light function that shines on the floor while the dishwasher is in operation. The light flashes for five minutes when the cycle ends and then switches off, so you know the programme has finished. At the end of each washing programme, the door opens automatically so air can circulate inside the machine, for better drying and improved energy performance.

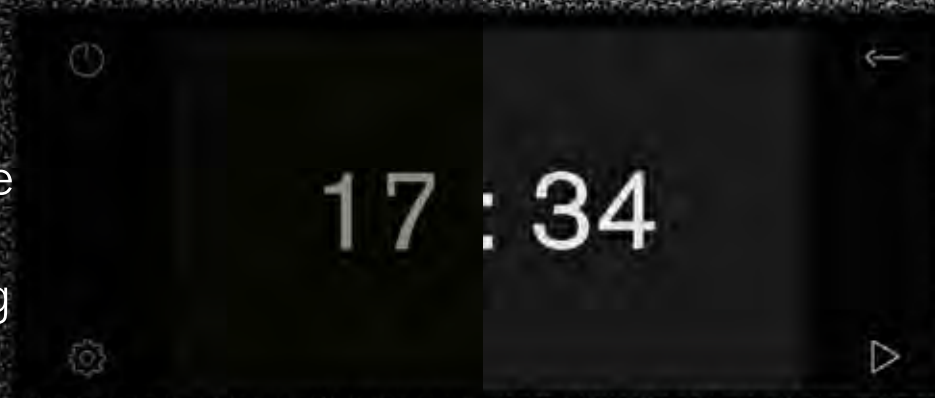
For the perfect fit in your built-in kitchen, Bertazzoni has chosen a revolutionary sliding door system that lets the decorative panel slide by up to 9cm. This means these dishwashers can be built in to furniture with up to a 2cm plinth.

All Bertazzoni dishwashers are top rated A+++ for energy usage. They are guaranteed to be both energy-saving and environmentally-friendly.



Heritage Series

The Heritage Series aesthetic was inspired by the original Bertazzoni ranges created by Napoleone Bertazzoni at the start of the 20th century. Taking styling cues from the past is one thing. But you can be certain that the series is engineered to the high standards Bertazzoni is renowned for, with state-of-the-art technology. The new built-in range and freestanding range cookers are an authentic embodiment of Bertazzoni's heritage that the company embraces with deep respect and celebrates with every new cooking machine. The Heritage Series built-in kitchen suite includes built-in ovens, range cookers, hobs, fridges, ventilation systems and dishwashers.



HERITAGE SERIES BUILT-IN RANGE COOKER WITH OVEN AND HOB

The complete Heritage design solution

The Heritage Series is a seamless solution for the modern kitchen. All the elements of both the 60cm ovens and 45cm speciality ovens are designed to align perfectly. So the control panels, displays, controls, handle and oven windows all align in vertical and horizontal configurations. As a result, it is simple to create a kitchen layout that looks beautiful and contains all the technology you could wish for. The freestanding range cookers fit effortlessly into a traditionally designed kitchen.

The Heritage Series brings together heritage styling and modern engineering. It is the perfect way to integrate a wide range of cooking machines into your kitchen with an attractive and welcoming traditional look.



Built-in ovens

The design of the new Bertazzoni Heritage series built-in ovens is instantly recognisable – they are true descendants of the company’s much-admired bloodline. Their eye-catching stainless steel frames with bright chromed corners, metal chromed knobs and handles, along with distinctive analogue thermometer, make a bold statement in any kitchen. You can choose from a range of special colours and finishes, including Matt Black, Black Décor and Ivory, with chrome and stainless steel, or copper highlights.

Bertazzoni Heritage Series built-in ovens are as versatile as you would expect. Their aesthetic may be inspired by tradition but when it comes to technology, they very much focused on the future. From electric and gas ovens, to combi-steam, full steam and combi-microwave ovens, you can choose to install individual machines into your built-in kitchen or select a combination of different technologies. Bringing two or three different machines together gives you complete flexibility and control over your cooking.

Eclectic electric

Electric ovens 60cm

Bertazzoni Heritage Series built-in electric ovens feature the largest capacities in their category, giving you a generous 76 litres of cooking capacity. These large ovens are designed to be extremely efficient, thanks to Bertazzoni's fan technology. This gives optimal heat distribution and faster heat-up times, whilst avoiding hot spots and heat shadows – even in the case of multi-level roasting or baking.

Multiple elements provide even heat for precision cooking, controlled by a programmable micro-processor for the best cooking results. Cooking temperatures are constantly monitored and managed between 40°C and 260°C.

Functions include non-convection baking, convection, fan-assisted grilling, and low-temperature proofing and warming modes. Electric ovens are ideal for mid-to low-temperature cooking, such as baking or recipes that require slow cooking, like casseroles. The non-convection mode is excellent for baking cakes, while the fan-assisted mode ensures even heat distribution on all five levels for roasting and baking without flavour crossover. The infrared grill gives powerful searing and grilling over a large surface area.

The digital food probe uses a digital thermostat that monitors the temperature at the core of your dish. The oven micro-processor constantly adjusts the temperature of the heating elements in the cavity to ensures your roast meat is cooked to perfection inside and out.

However busy the oven is, it is always possible to see clearly inside through the new panorama window and the twin lateral lighting, featuring side-mounted halogen lamps. The soft open and close mechanism are designed to make opening and closing the door an enjoyable and tactile experience.

As you would expect, Bertazzoni ovens are engineered to the highest standards and are up to A++ rated for the best energy saving performance possible.

Belying their traditional aesthetic, these ovens are right up to date with a number of intuitive control panels to choose from. They include the TFT hi-res touch display with knobs that gives great flexibility when choosing cooking modes. The smart interface controls and displays oven function, food probe management, the unique Bertazzoni Assistant and total steam and steam assist management

The white face thermometer is both timeless and elegant. This precision analogue instrument is a very reliable and trusted way to monitor the temperature of your oven. You can quickly set up the oven for any style of cooking with the two control knobs.



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

Versatile and time-saving Steam & Pyrolytic ovens 60cm

Steam cooking is a traditional technique that cooks food quickly, sealing in flavour nutrients, vitamins and minerals to make healthy meals. They are ideal for vegetables, fish and meats.

The Total Steam oven is simple to set up and manage. the water tank is concealed behind the push-pull control panel for easy filling system without opening the oven door. Simply slide out the tank, refill and return it to the oven without interrupting the cooking programme. This oven also has a pyrolytic self-cleaning function, an effortless way to keep your oven in perfectly clean and hygienic using high-temperature cleaning and sterilizing.

The Steam Assist oven has three different steam intensity levels. Combined with traditional cooking functions, which creating more intense flavours and the ability to bake and roast.

Ready when you are Warming drawer 60x15cm

This large capacity (25kg) warming drawer is a useful addition to any kitchen. The large drawer space heats to a consistent temperature to keep dishes at serving temperature. The drawer has a soft-motion push/pull action with full extension glides.

Innovation for today's cook Compact ovens 60x45cm

Bertazzoni has always had a tradition of innovation from the very beginning. Today, we continue to innovate and develop new ideas to help people get the most from their kitchen. These ovens maintain the traditional Heritage look, while combining the benefits of conventional ovens with microwave and steam technology to give you the versatility you need today.



Built-in hobs

Bertazzoni Heritage built-in hobs are highly efficient and engineered with gas burners in a variety of sizes, to give you the versatility and accuracy you need. Aluminium burners are very flexible and adjust from a delicate low simmer to full power – from less than 0.48 to 5 kW.

They deliver best-in-class heat-up times and a one-touch, child safety ignition system that lets you light and adjust burners with one hand. The design of the hob and the heavy-duty cast iron pan supports allow pots to be placed closer to the flame, so they reach boiling point faster and reduce gas consumption during cooking.

A thermocouple safety system automatically stops the gas flow if the flame goes out, even when the electrical power is cut.

Bertazzoni's one-piece hob moulding features sealed burners, no sharp angles or dirt traps, making cleaning straightforward. Wok and simmer ring adapters in cast iron are available.

Timeless elegance

Gas hobs 90, 75, 60cm

The Bertazzoni Heritage Series gas hobs are designed to be timeless and elegant. Every aspect has been assessed and addressed to give you great choice and flexibility. With three sizes available, these low profile hobs allow for 6mm flush installation. The 60 and 75cm versions use the same size cut-out and integrate easily in the countertop over undercounter ovens.

An important consideration with these hobs is ensuring they match the rest of your kitchen design perfectly. These hobs are available in several configurations of colours and finishes that allow you to do just that. The metal surface can be enamelled in chic ivory or traditional black. Both have the option of chrome or copper knobs.

Ergonomically-designed control knobs come in a choice metal chrome or copper. The new design cast iron grates create a large cooking surface with better stability for pans. Exceptional control is delivered through the dual-burner 5Kw power burner, with two burners in one. The 1000W burner with simmer ring can be adjusted to just 400W, perfect for simmering delicate sauces and chocolate and other ingredients. There is a choice of lateral or central wok ring configurations to suit your cooking style.



Cookers

Bertazzoni Heritage Series range cookers take their inspiration from the earliest days of the company. They are the direct descendants of the Bertazzoni wood-burning stoves, created by our founder Francesco and his son Antonio, which were hugely popular throughout Italy at the beginning of the last century. The Heritage Series range cookers update their simple but brilliant idea for the 21st Century. Designed to sit in a traditional-style kitchen of today, they combine the classic appeal of time-honoured style with all the technology and advanced engineering of today's Bertazzoni machines. There are 90cm, 100cm and 120cm widths with a choice of configurations of twin, double and triple ovens and one piece stainlesssteel top gas or induction tops. Available in a choice of three matt colours – Crema, Nero and Vino – they bring an elegant, durable heritage feel to your kitchen.

A timeless combination

Electric oven with gas top
120, 100, 90cm

With 11 programmes, this flexible multi-function electric ovens always gives you excellent cooking results. Functions include non-convection baking, convection, combined convection and grill. A digital programmer and food probe help you to set up and monitor the oven perfectly for any recipe. The probe constantly monitors the temperature at the heart of a dish for more accurate cooking. The display shows the selected oven functions and cooking duration, along with the real-time temperature in the oven. On the three oven model, there is a useful auxiliary oven, with no fan and four modes. A powerful adjustable grill is provided in the third oven.

All the ovens feature triple-glazed, cool touch doors for extra safety and energy saving. Heavy duty shelves on telescopic slides make it safe and easy to remove hot dishes from the oven. You have precise control of temperatures between 40°C and 250°C. For fan-assisted cooking, the balanced air-flow provided makes for even heat distribution for single and multi-level roasting and baking, without the flavours of different dishes affecting each other. Cooking at lower temperatures in this mode preserves flavour and nutrients. For traditional baking and other recipes that require slow

cooking, just select the conventional oven function. The fast preheat gets the oven warmed up quickly and a special pizza setting gives you crispy, perfectly-baked pizza every time.

The one piece stainless steel gas top is equally welldesigned, with no screws or holes to catch food and spills, making it easy to clean up after cooking. Depending on the model, there are four, five or six solid brass burners that allow the flame to be adjusted in very small increments, helping you cook very precisely. Where fitted, the dual-ring power burners in full brass offer everything from a delicate low simmer to full power (less than 0.48 to 5 kW). The generous worktop has space for all your pans, from a milk pan to a wok. The dual control wok burner is very versatile and infinitely adjustable to keep your pan at the right temperature while you stir fry. The 120cm model features a stainless-steel electric teppanyaki griddle alongside six versatile gas burners in brass including a dual-ring power burner.





Traditional and contemporary Electric oven and induction top 90cm

The combination of an electric oven and induction top is both versatile and flexible. With 11 programmes, including non-convection baking, convection, combined convection and grill, the oven gives you perfect results every time. Setting up for any dish is simple, thanks to the digital programmer. And the food probe helps you get things cooked perfectly by constantly monitoring the temperature at the heart of a dish. Selected oven functions and real-time temperature in the oven are shown on the display and along with cooking duration.

The versatility of the oven can be seen in the very precise temperature control that's easily adjustable between 40°C and 250°C. The fan-assisted mode delivers a constant flow of air and the circular heating element around the fan makes for even heat distribution for single and multi-level roasting and baking, without flavour crossover. This means you can cook at lower temperatures without losing any of the flavour or nutrients from your dish. In conventional mode, the oven is ideal for traditional baking and other recipes that require slow cooking. Fast preheat gets the oven warmed up quickly and the special pizza setting helps you make perfect pizza every time, by cooking it more intensely, browning the outside and creating a crispy bottom.

Safety in the kitchen is paramount, so the oven features a triple-glazed, cool touch door that helps you avoid accidentally burns and is also energy efficient. Inside, the heavy duty shelves move on telescopic slides to make it safer when taking hot dishes out of the oven.

The induction hob brings a modern touch to this traditionally styled cooker. Intuitive to use and effortless to control, it has a large cooking area that's free of controls (situated on the front of the machine) leaving you more space for larger pans. Induction hobs make cooking faster – they're designed to heat up rapidly and are highly efficient with just 10% energy loss as it only heats the pan. The booster function can be used to bring a pan to boiling point quickly. Safety is built in to the fast cooling smooth glass surface, making it safer when in use. And when you've finished cooking, the sleek glass top is easy to clean.

Hoods

The Heritage Series wall mount cooker hoods come in several sizes with an optional chimney. With a choice of matt black, burgundy and crema, or glossy white finish, their distinctive design balances tradition and latest fashion. Designed specifically for the Heritage range, they are suitable for any kind of kitchen style and cooker range.

These ventilation systems work effortlessly and efficiently, thanks to the perimeter extraction system. All size models have three speeds for optimum performance. Some models also have a booster for maximum power. Aluminium filters with a filter saturation alarm means they are exceptionally reliable.

A large 9W LED light bar gives you a bright light to work in while you're cooking and makes it easy to adjust the controls and select the best function. There is also a handy time to automatically switch off the hood when you've finished cooking



Refrigeration

Refrigerators are a vital part of every kitchen. Bertazzoni offers a choice between fully integrated and freestanding French door model. The French Door has stainless steel squared doors with matching handles to coordinate perfectly with all the other appliances in the kitchen that belong to the Heritage Series. Both models have a range of high-tech features that include LED surround lighting, up to two compressors and flexible zone fridge/freezer options.

Timeless cool

French door refrigerator 90cm

Our French Door refrigerator is perfect for big families with big appetites. Behind the no-fingerprint surface of the stainless steel doors, you'll find a generous 412 litres of refrigeration and 120 litres of freezer capacity. The freezer is divided into two separate drawers for maximum flexibility. The six tempered glass shelves have spill-proof edges and can be positioned in different configurations to accommodate all your jars, containers and food packaging. The full-width extension glide storage drawer mounted has a retractable cover and plenty of space for your large platters, pies and cakes. You will find four height-adjustable shelves in the door, two of which are designed for gallonsize containers.

The dual air-cooling system has separate no-frost systems, one each for the refrigerator and freezer compartments, so you can keep both at the perfect temperature, at the same time keeping humidity under control. There is a super freeze mode that uses a variable speed compressor to give you a 20% faster freezing cycle of fresh food.

Digital touch controls make operating the fridge simple and convenient. Digital sensors and an LED display allow for precise control of the temperature in the fridge and freezer. It is designed to be as flexible as possible so you can adjust each compartment to suit your needs.

The French Door refrigerator has Heritage Series handles to match the rest of the machines in the series, for a consistent look and feel to the rest of your kitchen.





Quietly reliable

Built-in Refrigerators 90, 75, 60cm

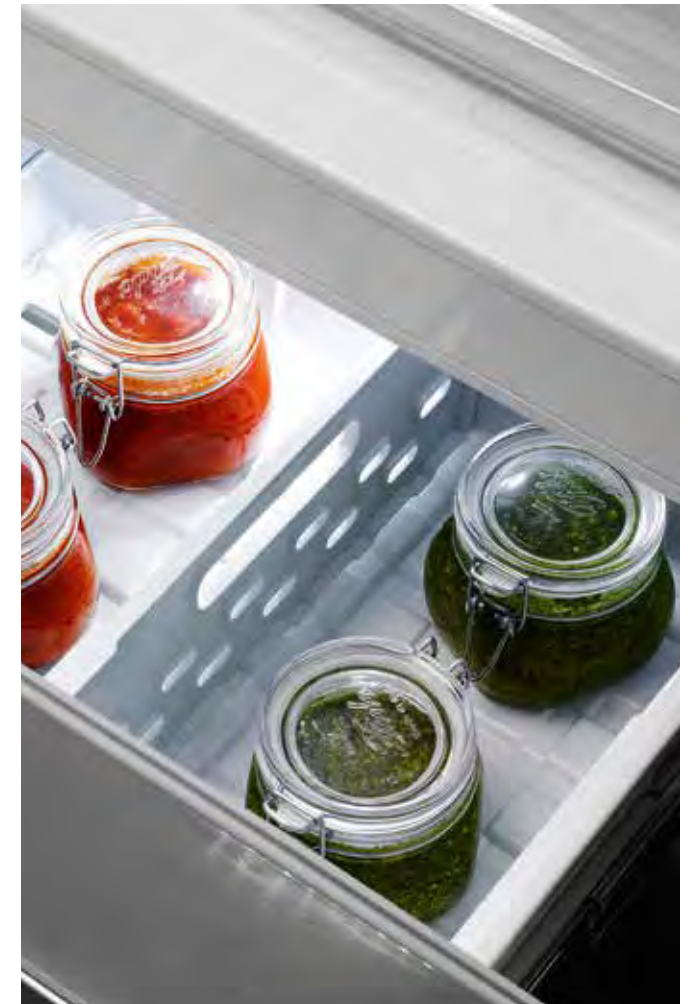
Bertazzoni built-in fridge-freezers are best-in-class. They're extremely quiet and efficient. This is achieved through the Total No-Frost technology and a special fan system that work together to prevent build-up of frost and ventilate any condensation produced by stored food. This means the freezer never needs defrosting and the ventilation system helps keep it free of mould and odours. Best results are achieved if all vegetables and other foods are stored covered in film.

Our built-in refrigerators are designed to be a perfect fit when installed into a standard niche in your fitted kitchen.

The digital touch controls let you control the temperature precisely and there are many options to suit your personal needs.

Our refrigerators are exceptionally well-insulated to ensure they do not react to external temperatures, whatever the season. They are also extremely quiet, with very library-quiet levels of noise, rated at 41dbA.

Panel ready fridges can be fitted to match the cabinetry of your surrounding units. The choices for built-in models ranging from 90cm to 75cm and 60cm width. The flush mount built-in platform has high tech features such as LED surround lighting, up to two compressors and a flexible zone fridge/freezer/Fresco usage option. Some models can be installed with stainless steel doors or custom kitchen cabinet panels.



Dishwashers

Bertazzoni dishwashers are designed to integrate perfectly with kitchens of every style. There are three different options to meet specific needs. Key to this is the best cleaning possible – fulfilled by 8 different washing programmes. Each programme makes water and energy saving a priority – from Eco to Self-Cleaning, from the fastest to the most efficient washing cycle; from extra-hygiene for your children's dishes to delicate glass washing especially for wine glasses.

Select the programme with a touch on the panel and it displays all the options available in white. The start of the cleaning programme can be set with a delay of up to 24 hours.

The new Built-in Dishwasher range has a Washing Light function. By looking at the floor next to the dishwasher, you can see if the washing cycle has finished. The Washing Light is always on when the dishwasher is running and then flashes for five minutes when the cycle ends.

During the cycle, Bertazzoni's Dishwashers offer the quietest operation, so the kitchen remains calm and relaxed. At the end of each washing programmes, the door opens automatically. This allows fresh air to circulate inside the machine, guaranteeing perfect drying, including plastic plates, cups and utensils. As well as offering better drying, it also improves energy performance.

The revolutionary sliding door system lets the decorative panel slide by up to 9cm, for the perfect fit for your builtin kitchen. This means the dishwasher can be installed in furniture with up to a 2cm plinth.

All Bertazzoni dishwashers are rated A+++, the best energy class on the market. They are guaranteed to be both energy- saving and environmentally-friendly.



Colours and finishes





Artisanal inspiration

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

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

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

Automotive paint

The Professional Series is celebrated around the world for its vibrant-coloured cookers. When Bertazzoni's designers decided to bring colour to these machines, they challenged themselves to create a range of natural shades, inspired by the Emilia-Romagna region. Inspiration was on the doorstep – in the landscape, buildings, plants, life at its most vibrant. In colours changing with the light of the sun, the moon or a simple light bulb.

But taking the natural art of such colours and making them beautifully at home in a kitchen demanded an added level of applied science.

Further local inspiration and practical application was found in the manufacturing tradition of northern Italy – particularly in the automotive industry. Over many years, sports car manufacturers have found ways to apply colours to metal that are both breathtaking and resilient. Bertazzoni has partnered with experts in the luxury automobile industry to apply the same technology to the Professional Series, which guarantees unique colour coating of the very highest quality.

Highly-skilled craftsmen manually apply multiple layers of colour. The finish is hard-wearing and resistant to acids and temperature corrosion. It gives a long-lasting lustre that adds a new dimension to the elegance of your kitchen. Available on the Professional Series range cookers, there are 6 glossy colors to choose from – Nero, Bianco, Giallo, Arancio, Rosso and Vino.

A special new colour has been introduced to the new Professional Series built-in ovens, inspired by the most renowned Italian sports cars. Carbonio is an extra dark matt black that instantly evokes a world of high performance and cutting-edge sports car technology). The perfectly matt colour is built up in multiple layers by hand to create an intriguing and stylish finish. The finishing touch is added by Titanium coloured control knobs.

This elegant and sophisticated colour scheme offers professional performance and style for your kitchen. To complete this striking look, Professional Series hobs are also available in enamelled matt black or black glass, with Titanium-coloured control knobs and handles.



Metals




Italy is renowned for its artisan metalworkers, famed for their attention to detail and perfect finishes. Bertazzoni's new special metallic finishes take their inspiration from these local artisans and apply the techniques and quality, refined over many years, to the Modern Series built-in ovens.

These finishes are used to coat the decorative elements of the ovens, using real metal to create a striking and durable surface. Available in a choice of stainless steel, copper and zinc, these colours are applied by hand by skilled craftsmen to the decorative elements of these ovens. It creates an opulent, precious finish that brings a subtle and refined finishing touch to any contemporary kitchen.


The process is painstaking and time-consuming, requiring deep expertise and a fine attention to detail. First the oven frame is primed before being powder-coated with finelymilled real copper or zinc. The frame is then left to rest for two days, allowing the finish to oxidise. Once oxidation is complete, it is sponged down in the traditional way. The craftsman sands and polishes the frame to remove any excess oxidation and then buffs it to a perfect matt finish.

When the ovens are assembled, the beautiful matt copper or zinc doors frame the shiny black glass panorama window. This creates a striking contrast that is further enhanced by the full touch control panel and glass-finish on the door handle.


As every aspect of the process is made by hand in the traditional way, no two ovens are exactly alike. They are as unique and individual as pieces of fine art, displaying the hand and skill of the makers.



Copper



Zinc



Stainless
stell



Enamels

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

Black Décor is the signature colour for the new Heritage Series ovens and hobs. The deep black finish is studded with thousands of minute aluminum particles that shimmer like distant stars when the light catches them. The instantly recognisable 1930s look is completed by carefully considered stainless steel and chromed details.

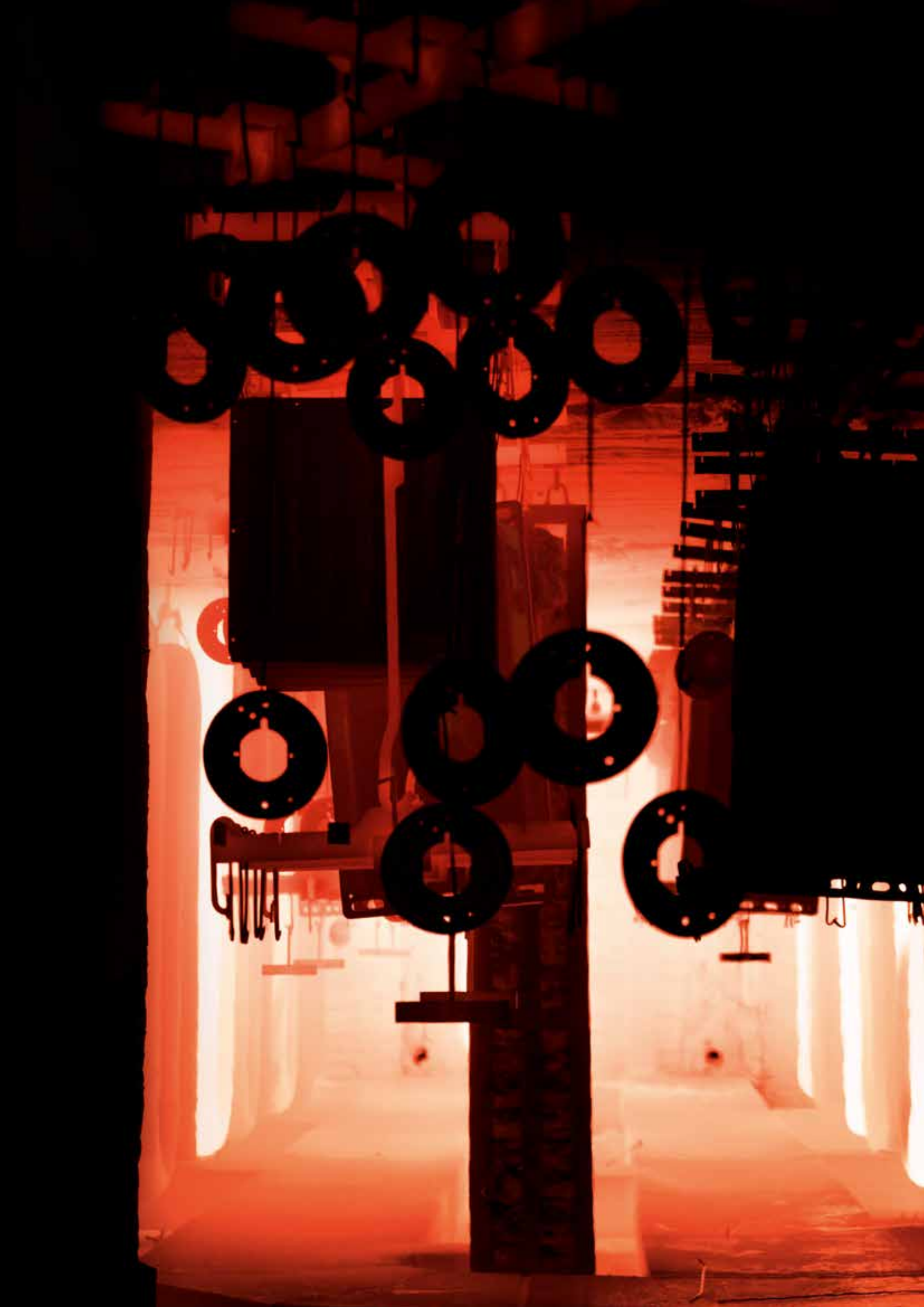
You can also choose to finish your Heritage Series oven in ivory or matt black, specifying the colour of the metal highlights in stainless steel and bright chrome or warm copper. As with the Professional and Modern Series, matching hobs and hoods are available in ivory or matt black enamel with chromed or copper highlights to bring a traditional, welcoming yet modern feel to the look of your kitchen.



Nero
Décor



Avorio



Texture paint

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



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

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

The technology

4



New Generation products

Innovation has always been at the heart of the Bertazzoni story. But the company has never believed in technology for technology's sake. The focus is always on fulfilling people's needs. As these have developed over the years, Bertazzoni has responded, engineering new technology with one aim: to improve people's lives every day.

These New Generation built-in ovens, range cookers hobs and other appliances shown and described in these pages are all designed to make it easy for people to enjoy healthy, beautifully-cooked food. At the same time, every aspect of form and function has been finessed, so they waste less time on boring or repetitive chores.

Built-in ovens

The new Bertazzoni built-in ovens are designed to help you create the perfect aesthetic for kitchen. Each model fits perfectly flush to the surrounding cabinets and align with each other as well as the warming drawer for a clean, cohesive look. The range includes electric ovens, combi-steam, full steam, combi-microwave ovens and warming drawers. This lets you choose many different combinations of technology to give you complete flexibility and control over your cooking. Key features include:

- Largest capacity cavity in their class – up to 76 litres
- Bertazzoni fan technology provides optimal heat distribution and faster heat-up times
- No heat shadows or hot spots
- Food probe cooking with digital thermostats for precise temperature control and evenness of cooking
- Multiple cooking levels, with telescopic sliding shelves on all five levels
- New panorama window and twin lateral light with side-mounted halogen lamps for excellent view of every level
- Interfaces including TFT Full Touch, LED, LCD and timeless, elegant thermometer
- Hydro and Pyrolytic self-cleaning technology for no fuss cleaning
- Steam convection oven for baking, roasting moisture-rich meals with high levels of nutrients and food texture, time-saving preparation
- Speed oven, convection and microwave function – cuts cooking times by up to 50%
- Warming drawer with full extension glides, consistent temperature throughout large drawer space
- Soft motion door – ergonomically efficient and easy
- Soft close door – automatic smooth operating soft close hinge
- True flush installation into kitchen cabinet front with chassis solid frame support structure
- Uncompromised vertical and horizontal alignment of all handles, controls and windows
- No-fingerprint stainless steel finish
- Stainless steel knobs and handles with a brushed finish
- New matt black finish, similar paint technology as that is used on luxury sports cars
- Up to A++ energy rating for energy saving on all models



Cavity



Size

- Benefit**
- Biggest oven cavity in category
- Feature/technology**
- Up to 756 litres



5 oven levels

- Benefit**
- Simultaneous multi-level cooking
- Feature/technology**
- 5 oven levels with telescopic sliding shelves



Twin lateral lighting

- Benefit**
- Illumination of all shelf levels
- Feature/technology**
- Side mounted halogen lamps

Oven door



Inner door

- Benefit**
- Easy to clean
 - Cool-touch door
- Feature/technology**
- Full width glass with concealed mounting technology
 - Up to 4 layers of glass
 - Removable glass



Panorama window

- Benefit**
- Excellent visibility of all five cooking levels
- Feature/technology**
- New, wider oven window



Soft motion door

- Benefit**
- Ergonomic support for opening/closing the door
- Feature/technology**
- Balanced door motion hinge

Soft close door

- Benefit**
- Luxury, comfortable and highly tactile experience
- Feature/technology**
- Automatic, smooth operating soft close hinge

No fingerprint stainless steel on control panel and oven door

- Benefit**
- Cleaner look in contact areas
- Feature/technology**
- Special stainless coating

Electric oven 60cm



Electric oven

- Benefit**
- Precision temperature control
 - Best choice of cooking modes for personal recipes
- Feature/technology**
- Hydro clean or pyrolytic cleaning

Energy Class

- Benefit**
- Energy saving machines

- Feature/technology**
- A++ on all models

Digital food probe cooking

- Benefit**
- Precision cooking with programmed results
- Feature/technology**
- Digital thermostat and user interface



Bertazzoni Assistant

- Benefit**
- Cooking by programmed results
 - The assistant manages a precise sequence of cooking functions, temperature and time
- Feature/technology**
- Digital sensor controlled cooking process, placed throughout the cavity
 - Food probe for cooking accuracy

Steam oven 60cm



Total steam

- Benefit**
- Allows cooking without fats for healthier food
 - Keeps moisture and nutrients
 - More intense flavour

- Feature/technology**
- Total steam function selection, time setting and start cooking
 - 11 cooking modes

Steam assist

- Benefit**
- Keeps moisture and nutrients
 - More intense flavour

- Feature/technology**
- 3 different steam intensity levels combined with traditional cooking function

Filling system

- Benefit**
- Beautiful, clean design
 - Easy refill/emptying of water tank without interrupting cooking

- Feature/technology**
- Removable water tank placed behind the control panel
 - Push & Pull system with control panel fully opening upwards



Interfaces



TFT interface

Benefit

- Great flexibility to choose the best cooking mode

Smart interface

Feature/technology

- 4,3" hi-res touch display (full touch or with control knobs)
- Display function: food probe management, recipes (manage, save, retrieve), steam assist management



LCD display

Benefit

- Timeless elegance and better contrast

Feature/technology

- Control knobs and LCD touch display (full touch version available)
- Display function: settings, timer control, temperature control, showing oven functions, food probe management



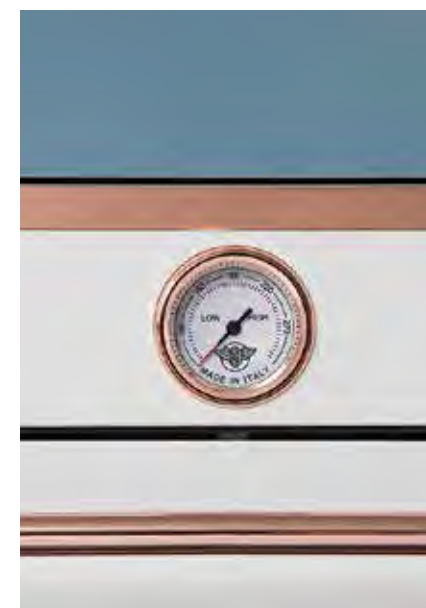
LED

Benefit

- Fast set-up of cooking programmes

Feature/technology

- knobs and LED touch display (7 segments)
- display functions: timer, clock



Thermometer

Benefit

- Precision analogue instrument
- Indicates temperature status
- Temperature adjustment reference
- Timeless elegance

Feature/technology

- Temperature controlled white face

Compact ovens 60x45cm



Combi microwave oven

Benefit

- Two times faster than standard oven
- Versatile and easy-to-use

Feature/technology

- Combination of convection and microwave up to 1000W
- 5 power levels multi-level cooking
- 38 litres family-sized capacity
- Full size broiler and toaster function



Combi steam oven

Benefit

- Maintains highest levels of nutrients and best texture for vegetables

Feature/technology

- Combination of European convection or grill mode with steam assist function
- Pure steam cooking mode
- Full size grill and toaster function
- 31 litres family-sized capacity

Hobs

Bertazzoni gas hobs offer timeless elegance with options that are versatile and fit beautifully into any kitchen design. There is a wide range of choices from metal or glass bases, gas, induction and special induction models to match the aesthetic of your kitchen design. The gas hobs feature high-efficiency burners that are both powerful and accurate, with best-in-class heat-up times. The cast iron pan support design places pots closer to the flame, making them more efficient, saving you time and energy. Safety is built in with one-touch, child safety ignition and a safety system that automatically stops the gas flow if the flame goes out. Bertazzoni's one-piece hob moulding features sealed burners, with no sharp angles or dirt traps, making it simple to keep clean. Monobloc burners are efficient and simply lift out in one piece for easy cleaning.

- Timeless, elegant designs – helps to create a seamless integrated kitchen design
- Available in three sizes – 60cm/75cm/90cm
- Easy to fit with flush fitting (6mm) on specific models
- Stainless steel, black glass or modern matt black enamel finishes available*
- Stainless steel and soft-touch control knobs available*
- New design cast iron pan supports offer large cooking surface and better stability
- Lightweight cast iron grates easier to lift off for cleaning
- Exceptional control – the dual-burner 5Kw power burner is two burners in one.
- 1000W burner with simmer ring – set it as low as 400W for delicate sauces and chocolate
- Induction hobs offer versatile, efficient and fast cooking options
- Touch controls for intuitive use
- Flex and FlexPlus cooking areas let you use two zones as one for larger pans
- Special induction hobs feature best-in-class A++ and A+++ energy saving ratings
- Integrated ventilation available on special induction hobs
- Lateral or central wok ring configurations to suit your cooking style
- Gas on glass hobs feature single pan supports and monobloc burners for efficient cooking and easy cleaning
- One-touch ignition system
- Safety features include child safety ignition and automatic gas cut off



Gas



Power Burner 5kw

- Benefit**
- More cooking flexibility, two burners in one

- Feature/technology**
- Dual burner 5 kw

Simmer ring

- Benefit**
- Delicate simmer setting for delicate sauces and chocolate

- Feature/technology**
- 1000W burner runs as low as 400W with built-in simmer ring



Control knobs

- Benefit**
- Craftsmanship finishing

- Feature/technology**
- Ergonomic metal and soft touch



Continuous pan support

- Benefit**
- Large cooking surface
 - Better fit
 - More stability for cookware

- Feature/technology**
- New design cast iron pan supports
 - Large silicon buffers



Layout

- Benefit**
- Worktop cut out for 75cm and 60cm is the same
 - Layouts fit with different cooking styles

- Feature/technology**
- 90cm/75cm/60cm widths available
 - Central or lateral wok positioning



Low profile

- Benefit**
- Easy integration with the countertop
 - Simple to install
 - Adds timeless elegance

- Feature/technology**
- 6mm flush installation
 - Can be installed over undercounter ovens

Gas on glass



Black glass surface

- Benefit**
- Heat resistant
 - Seamless integration with countertop

- Feature/technology**
- Tempered glass construction
 - 6mm flush installation

Single pan support

- Benefit**
- Light weight for easy cleaning

- Feature/technology**
- Cast iron construction



Monobloc burners

- Benefit**
- Easier to remove and clean

- Feature/technology**
- One piece burners



Soft touch knobs

- Benefit**
- Enjoyable to use, easy grip controls

- Feature/technology**
- Ergonomic black soft touch control knobs

Segmented

Power burner 5kW

- Benefit**
- Two burners in one for more flexibility

- Feature/technology**
- Dual burner 5 kw

Simmer ring

- Benefit**
- Delicate simmer setting for delicate sauces and chocolate

- Feature/technology**
- Simmer ring
 - 1000W burner runs as low as 400W with built-in simmer ring

One cut-out in the countertop

- Benefit**
- One single appliance chassis for all cooking technologies

- Feature/technology**
- Comprehensive design solution for any cooking application

Available in 90cm and 60cm

- Benefit**
- Great versatility
 - 60cm hob make an elegant solution for smaller kitchens
 - Or works as extensions to the hob combined with 90cm model

- Feature/technology**
- 60cm cooktop available in 4 and 3 burner configuration with wokburner in compact form
 - 90cm models with fuel type combinations by 3 x 30 fused segments

Induction



Induction cooking surface

- Benefit**
- Fast, precise and efficient cooking
 - Glass is simple to clean
 - More uniform cooking through better heat distribution
 - Heat resistant for safety
 - Black coordinates with kitchen aesthetic

- Feature/technology**
- Tempered Glass Surface with Inductor Cooking System
 - No gas and zero heat loss

3 sizes

- Benefit**
- Wide dimensions and more cooking zones
 - Choose to best meet your needs

- Feature/technology**
- 90cm/78cm/60cm widths
 - 6, 5 or 4 cooking zones

User interface

- Benefit**
- Innovative and very intuitive
 - Simply slide on the display and select settings

- Feature/technology**
- Switch on the hob with ON /OFF touch button
 - Slim slider and Touch'n'slide user interface with no graphics

Time management

Benefit

- High Efficiency – booster speeds up cooking process
- Timers - zones automatically switch off when individual timer ends
- Pause - zones automatically switch off to meet your needs

Feature/technology

- Booster Power for all Cooking Zones: 3kw (Booster) or 3.7kw (double booster)
- Timer for each zone plus independent master timer
- Pause function

Cooking Assistant

Benefit

- Cooking power support for specific cooking modes

Feature/technology

- Automated functions
- Low Temperature 42°
- Keep Warm 70°
- Chef, brightness, loudness and grill functions

Clean function

Benefit

- Pauses cooking process, allowing you to clean the glass
- Automatically recalls last setting

Feature/technology

- Stand-by for 20 seconds then all settings come back automatically

Flexi Moving*

Benefit

- Allows user to move pots from one zone to another
- Transfers your preferred settings to any available zone

Feature/technology

- Pot move function

Flex Cooking Area*

Benefit

- Flexibility to use multiple cooking zones at the same time for bigger pots

Feature/technology

- Constant power setting
- Supports communication between all cooking zones
- Manages cooking power level and timer presets

*Available on specific models

Safety

Benefit

- No risk related to gas leaks
- No risk of accidental burns
- Best-in-class safety cooking system for residential use

Feature/technology

- No gas: the cooking zone starts to work only with specific pan
- The external area of cooking zone is always cool
- Automatic Safety functions include child lock, overheating protection, overflow Protection

Installation

Benefit

- Flat glass profile fits flush in the top
- Or bevelled front profile to install on the top
- Both offer an elegant aesthetic result

Feature/technology

- Flat glass profile or frontal profile bevelled

Control graphics

Benefit

- Fewer graphics with more technology
- Elegant and clean aesthetic look
- Avoids build-up of mess, easy to clean

Feature/technology

- Minimal, pure design for cooking zones

Induction with integrated ventilation

Integrated ventilation – rear positioning

Benefit

- Glass aesthetic - totally flat surface when the hood is switched off
- Easy to manage and reposition the pots from different cooking zones
- Best-in-class for space saving – cabinet below can take 3 drawers

Feature/technology

- Available in L 90cm option
- One slim rear vent on the top



Integrated ventilation – central positioning

Benefit

- Glass aesthetic
- Black grid blends in with the black hob

Feature/technology

- Available in W 78cm or 90cm options
- One slim central vent on the top

3 sizes

Benefit

- Wide dimensions to suit specific needs
- More cooking zones depending on user needs

Feature/technology

- 90cm/86cm/78cm widths
- 4 plus flexible cooking zones

*Available on specific models





Control

Benefit

- Easy to use to support your needs
- Intensive function when needed
- Filter change alert
- Follows and supports you during the cooking process?

Feature/technology

- Touch control on induction Hob
- 6 speeds (4+2 intensive)
- Timer, grease and charcoal filters control

Time management

Benefit

- High Efficiency – booster speeds up cooking process
- The zone automatically switches off when time ends
- Timers - zones automatically switch off when individual timer ends

Feature/technology

- Booster power for all 4 Cooking Zones: up to 3.7kw
- Timer for each zone plus independent master timer

Cooking Assist

Benefit

- Cooking power support for specific cooking modes

Feature/technology

- Automated functions – defrosting, low temperature, boiling and Automatic Chef function

Flex Cooking Area*

Benefit

- Flexibility to use multiple cooking zones at the same time for bigger pots

Feature/technology

- Constant power setting
- Supports communication between all cooking zones
- Manages cooking power level and timer presets

*Available on specific models

Safety

Benefit

- No risk related to gas leaks
- No risk of accidental burns
- Best-in-class safety cooking system for residential use

Feature/technology

- No gas: the cooking zone starts to work only with specific pan
- The external area of cooking zone is always cool
- Automatic Safety functions include child lock, overheating protection, overflow protection

Double installation

Benefit

- The best in class integrated ventilation on the hob
- No limitations for the installation of cabinets/drawers/cupboards
- Black grid blends in with the black hob

Feature/technology

- Hoods can be installed as extraction or recirculating systems

Max airflow

Benefit

- Best-in-class for low noise levels and powerful ventilation

Feature/technology

- 720-750 and 850 m3/h EBM Motor

Energy Class

Benefit

- The best in class for energy saving

Feature/technology

- A++ and A+++

Cookers

Bertazzoni Range Cookers are designed to offer best-inclass versatility, capacity and performance. Engineered to the highest Bertazzoni standards, they are the perfect addition to any style of kitchen. Available in Professional, Master and Heritage Series, you can choose from wide range of striking and sophisticated colours and finishes. With sizes ranging from 60cm to 120cm, they are very much designed with the needs of the cook in mind. Whether they are masters of their art, cooking for large groups or just starting out on their culinary journey and cooking for their family and friends. Key features include:

- Cookers available in 60cm, 90cm, 100cm and 120cm widths
- Extra-large oven design, with dual fan convection, provides optimal heat distribution and faster heat-up times
- The versatile and flexible multi-function electric oven offers 11 programmes for excellent cooking results.
- Electronic oven functions for precise control between temperatures of 40°C and 250°C
- Hybrid electric/gas oven offers the best of both worlds – flexible and adaptable to any dish and style of cooking
- High quality brass burners for more precision and control*
- Versatile dual control wok burner
- Induction hobs heat up rapidly and is highly efficient with just 10% energy loss.
- Seamless one-piece stainless steel top design with no screws or holes for easy cleaning
- Safety and comfort assured with heavy duty shelves and telescopic glides*
- The full-width electric grill powerful offers searing and grilling over a large surface area
- Greater energy efficiency and safety with cool touch, triple glass insulated oven door
- Special pizza setting for perfect pizza

* On specific models



Electric cookers with gas top



Seamless worktop design

- Benefit**
- Easy cleaning, beautiful look
- Feature/technology**
- Single piece worktop with no screws or holes



Brass burners

- Benefit**
- Superior cooking performance
 - Precise control of flame
- Feature/technology**
- High quality and precision



Dual control wok burner

- Benefit**
- Highly versatile from simmer to boil
- Feature/technology**
- Independently controlled inner and outer ring



Spacious worktop

- Benefit**
- Room for pots of all sizes
- Feature/technology**
- Large cooking surface



Food temperature probe

- Benefit**
- Better, more predictable cooking result
- Feature/technology**
- Probe measures temperature at heart of dish



Heavy duty oven shelves and telescopic slides

- Benefit**
- Strong, safe and easy to use when removing hot/heavy pots from the oven

- Feature/technology**
- Safety and comfort

Grill

- Benefit**
- Quickly brown the top of dishes to finish them

- Feature/technology**
- High speed electric grill for searing and grilling

Cool touch oven door

- Benefit**
- Insulated for safety and energy saving

- Feature/technology**
- Triple glass oven door

Professional digital programmer

- Benefit**
- Monitors temperature at the heart of the dish for best results
 - Programmes offer the best choice for each dish

- Feature/technology**
- Programmable timer and food probe for constant temperature monitoring

Multi function oven

- Benefit**
- Versatile and flexible choice of programs for specific dishes

- Feature/technology**
- 11 oven programmes

Cool touch oven door

- Benefit**
- Insulated for safety and energy saving

- Feature/technology**
- Triple glass oven door



Colours

- Benefit**
- Beautiful design to match choice of kitchen furniture

- Feature/technology**
- Wide choice of 6 high gloss and 3 matt colors

Induction cookers



Seamless worktop design

- Benefit**
- Easy cleaning, beautiful look

- Feature/technology**
- One piece glass worktop with no screws or holes

Food temperature probe

- Benefit**
- Better, more predictable cooking result

- Feature/technology**
- Probe measures temperature at heart of dish

Colours

- Benefit**
- Beautiful design to match choice of kitchen furniture

- Feature/technology**
- Wide choice of 6 high gloss and 3 matt colors

Heavy duty oven shelves and telescopic slides

- Benefit**
- Strong, safe and easy to use

- Feature/technology**
- Heavy duty shelves for safety and comfort



Professional digital programmer

- Benefit**
- Easy to use and great results

- Feature/technology**
- Programmable timer and food probe



Multi function oven

Benefit

- Versatile and flexible choice of programs for specific dishes

Feature/technology

- 11 oven programmes

Cool touch oven door

Benefit

- Insulated for safety and energy saving

Feature/technology

- Triple glass oven door

Knob controlled induction

Benefit

- Intuitive, error free control

Feature/technology

- Large clear knobs

Booster

Benefit

- Extra fast boiling for efficient cooking

Feature/technology

- Booster function

Cool touch worktop

Benefit

- Only area under pans heats up
- Safe in use and when finished

Feature/technology

- Fast cooling cooking surface
- Heated area confined to the base of the pan

Easy Cleaning

Benefit

- Glass top is very easy to clean

Feature/technology

- Smooth glass surface

Large cooking area

Benefit

- Sleek design
- Room for the largest pots

Feature/technology

- Large cooking area
- No controls on top

High speed heating and energy saving

Benefit

- Induction cooking heats up very quickly

Feature/technology

- The surface only heats the pot

Energy saving

Benefit

- Very efficient with only 10% loss of energy

Feature/technology

- The surface only heats the pot

Hoods

Bertazzoni cooker hoods come in a wide range of sizes and designs to fit into any kitchen design aesthetic across the Professional, Modern and Heritage Series. You can choose from wall-mounted, island and built-in hoods in varying sizes that work with different hobs. Advanced technology, including perimetral aspiration, a choice of three speeds with boosters for extra power* mean these machines can deal with every cooking challenge you undertake.

- Integrated, T-shaped and built-in versions available
- Elegant and functional designs
- Electronic touch control panels and remote control*
- Up & Down hood lets you set the distance above the hob
- Efficient and quiet perimetral ventilation – 25% reduction in perceived sound levels
- Electronic touch controls make it simple to choose the right settings
- A range of sizes from 52cm to 120cm to fit any hob
- Stainless Steel and black glass finish*
- Special induction hobs feature a choice of three integrated ventilation options
- Leaves space for drawers or cupboards to be built in cabinets below
- LED lights ensure excellent visibility of hob
- Aluminium and charcoal filters with filter saturation alarm*
- Energy efficient machines rated A+



Integrated hoods



Built-in

Benefit

- 3 sizes hoods to coordinate with different sizes of gas and induction hobs
- Perimetral aspiration
- 3 speeds+ Booster

Feature/technology

- 3 different sizes (W: 52; 70; 86cm) to install in the upper furniture cabinet on the hob
- Elegant aesthetic results
- Perimetral aspiration reduces the perceived sound sensation by 25%, ensuring optimal efficiency



Ceiling

Benefit

- The perfect integration to the ceiling allows an elegant aesthetic result to guarantee a spacious kitchen environment.
- Easy to control

Feature/technology

- Installed in the roof
- Remote control included

Wall mount



T-shape

Benefit

- Three sizes hoods to coordinate with different sizes of gas and induction hob
- The best energy performances in the market
- Easy to control

Feature/technology

- 3 different sizes for wall (W: 60; 90; 120cm) in order to fit with all hobs
- A+ Class energy
- Electric touch control



Glass hoods

Benefit

- Elegant and innovative design thanks to the double proposal: vertical and inclined design
- Perimetral aspiration
- The best energy performances in the market

Feature/technology

- Two different wall models (W: 90cm) totally in black glass with an optional chimney tube.
- Perimetral aspiration reduces the perceived sound sensation by 25%, ensuring optimal efficiency
- A+ and A class energy



Canopies

Benefit

- Choise of very distinctive designs, a mix of traditional and latest trend lines. Suitable for any kind of kitchen style
- Easy to control

Feature/technology

- Different sizes from 60 to 120cm to install with wall support.
- Available in different colours, matching other cooking appliances.
- Electronic control

Island hoods

T-shape

Benefit

- Two sizes hoods to coordinate with different sizes of gas and induction hob
- The best energy performances in the market
- Easy to control

Feature/technology

- Two different sizes (W: 90; 120cm) to install without support
- A+ Class energy
- Electric touch control

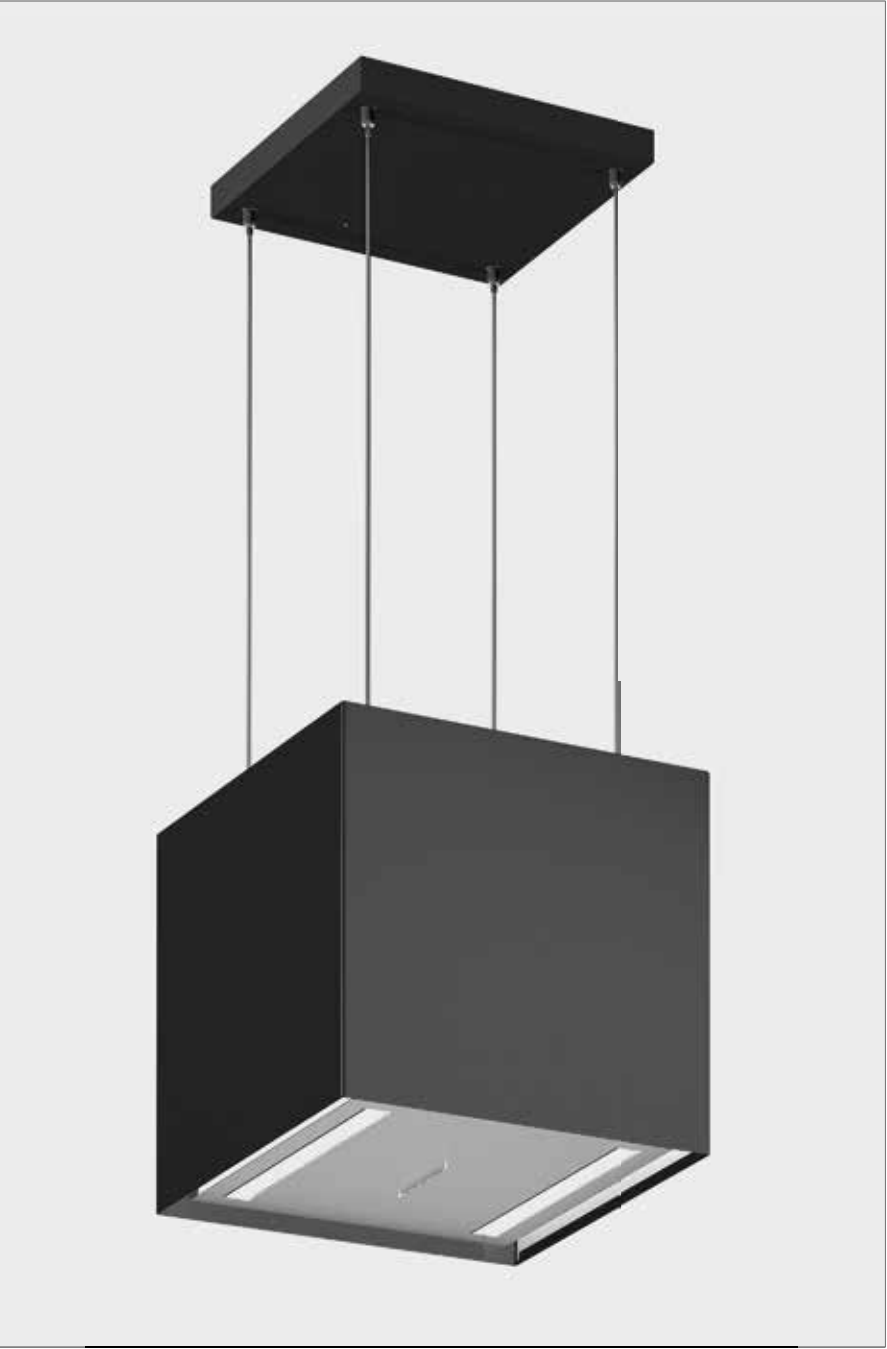
Up and down hood

Benefit

- Minimal design and super functional
- The square shape allows for the hood to fit harmoniously into any kitchen style
- Choose to set the right distance between hob and hood
- Perimetral aspiration
- Easy to control

Feature/technology

- An anthracite inox cube (W: 40cm) to install as Island or next to the wall (not wall mounted). Includes Up&Down system to define the right distance from the hob.
- Perimetral aspiration reduces the perceived sound sensation by 25%, ensuring optimal efficiency.
- Electric buttons with remote control included



Refrigerators

Along with the oven and hob, the refrigerator is the third building block of any kitchen. Bertazzoni refrigerators offer a range of high-tech features that include LED surround lighting, two compressors and flexible zone fridge/freezer options. The dual air-cooling, no-frost systems (one each for the refrigerator and freezer compartments) means you can keep everything at the perfect temperature, whilst keeping humidity under control. There is a super freeze mode that uses a variable speed compressor to give you a 20% faster freezing cycle for fresh food. You can choose between an integrated, undercounter version that fits seamlessly into your fitted kitchen or a free-standing French Door model with stainless steel and handles to coordinate perfectly with the other appliances in Professional, Master or Heritage Series.

The choices for built-in models ranging from 75cm to 90cm width. The flush mount built-in platform has high tech features such as LED surround lighting, two compressors and a flexible zone fridge/freezer usage option. All models can be installed with stainless steel doors or custom kitchen cabinet panels.

- French door model – 412 litres of refrigeration, 120 litres freezer capacity
- Bottom-mount model – 70:30 split of refrigeration and freezer capacity
- Tempered glass shelves with spill-proof edges
- Full-width extension glide drawers
- Height adjustable shelves in door
- Independent dual cooling no-frost system
- Prevents frost and ventilate all condensation created by stored food
- No build-up of ice or bad smells
- Freezer never needs defrosting

- Super freeze mode offers 20% faster freezing cycle of fresh food
- Digital touch controls with digital sensors and LED display
- Precision control of the temperature in the fridge and freezer – adjust each compartment to suit your needs
- Designed so internal temperature is not affected by external factors – e.g. the seasons
- Very low noise levels - at 40 dbA they are quiet and efficient
- Complete flush install for built-in fridges with 'lift & swing'hinge – minimal vertical gaps between adjacent cabinet panels.
- Full extension crispers without interfering with other cabinets, giving full flexibility in kitchen planning and convenience in use.
- Optional stainless steel or custom kitchen cabinet toe kick over for all built-in models.
- Left and right swing door models, perfect design solution for frameless side by side installation, maintaining uninterrupted horizontal and vertical lines.
- LED touch controls with pre-programmed options – intuitive and easy to access.
- Interiors offer perfect visibility – LED surround lighting, precise touch controls.
- Precision temperature controls for fresh food (0°C – 1.5°C) improves food storage by 50% for all built-in models.
- Automatic ice-maker – clean ice and safety sensors in all 90cm and 75cm models.
- Ease of cleaning due to flat surfaces and materials used.
- Dual compressor/evaporator gives optimal temperature control including shock freezing (for built-in models only).
- Lateral airflow ensures cold air does not escape when door opens – consistent temperature even when frequently opened (for built-in models only).



Built-in
90 cm and 75 cm panel
installed and panel ready

Dual compressor and
dual evaporator

- Benefit**
- Optimal temperature control
 - Superior humidity control in crisper
 - Ideal freezer temperature quality
 - Shock freezing possible
- Feature/technology**
- Dedicated variable speed compressor for fridge and freezer compartment

Flex zone option

- Benefit**
- Conversion option of bottom freezer into a fully functional refrigerator compartment
 - Expands usable refrigeration space by 40%
- Feature/technology**
- Variable speed compressor enables bottom compartment conversion for fresh food drawer options

Lateral air stream flow

- Benefit**
- Category leading front-to-back fridge and freezer depth space
 - Cold air does not escape when the door is opened due to lateral air flow
 - Maintains precision temperature inside even when opened very frequently
- Feature/technology**
- Side mounted evaporator and air guidance system

Easy cleaning

- Benefit**
- No food or liquid stains
 - Facilitates sanitation of surfaces in contact with food
- Feature/technology**
- Flat surfaces made out of glass, stainless steel and aluminum

LED surround light
illumination

- Benefit**
- Perfect visibility
 - Light is never blocked
 - Cold light to lower energy consumption
- Feature/technology**
- Recessed LED lights

Extended fresh mode
+0° to 1,5°C

- Benefit**
- Extends the storage of fresh and gourmet food by up to 50%
 - Maintain nutrients at a substantially elevated level especially for organic food
- Feature/technology**
- Dedicated temperature control for fresh food crisper



Digital touch controls

- Benefit**
- Precision temperature control
 - Maximized adjustment options to specific user habits
- Feature/technology**
- LED display and digital sensors

Complete flush install for
frameless cabinets

- Benefit**
- Minimal vertical gap (3mm) between adjacent cabinet front panels
- Feature/technology**
- Double pivot 'lift & swing' hinge

Flush side-by-side
installation option

- Benefit**
- Perfect design and installation solution for frameless side by side installation, maintaining all horizontal and vertical lines in the kitchen
 - Cabinet front undisrupted
- Feature/technology**
- Left and right swing door models
 - Designer vertical installation kit

Gas emission free

- Benefit**
- No off-gassing odor when unit is new
- Feature/technology**
- Aluminum and stainless steel interior space materials

Full extension crispers at
90° door opening angle



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

- Feature/technology**
- Refrigerator door chassis

Concealed air venting

- Benefit**
- No visible venting louvres in the cabinet front panel above the refrigerator
 - No disruptive lines
- Feature/technology**
- Optional stainless steel or custom kitchen cabinet toe kick cover

Multi Temp Zone crispers
and drawers



- Benefit**
- Cold temperature bubble extends the food freshness period substantially

- Feature/technology**
- Dedicated temperature controls and food contact surfaces designed for optimized food preservation

Automatic ice maker with
integrated water filtration



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

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

Variable shelf positioning

- Benefit**
- Tempered glass shelves with spill proof trim
 - Height adjustment with loaded shelf
- Feature/technology**
- Concealed shelf 'slide & lock' design

Built-in bottom mount
fridge-freezer



Totally No Frost
freezer and fridge
compartments

- Benefit**
- Freezer never needs defrosting
 - Prevents mould and bad smells.
 - Best-in-class guarantee this in the fridge compartment too
 - Longest and best food preservation if all foods are covered in film.

- Feature/technology**
- One motor, one evaporator and fan system prevent frost and ventilate all condensation created by stored food

User interface

- Benefit**
- Touch Control - Precision temperature control
 - Maximized adjustment options to specific user habits
 - Easy to operate for all users – no struggling to reach normal positioning of controls on top of the unit

- Feature/technology**
- Best in class for ergonomic design
 - Touch user interface positioned inside on lower right side of cabinet, not on top of the fridge

Climatic Class

- Benefit**
- Internal temperature is not affected by external temperature changes and different seasons

- Feature/technology**
- Suitable for different climates:
 - N - Normale climate - operates between +16°C - +32°

- ST - Subtropical climate - operates between at +18°C - +38°
- T - Tropical climate - operates between +18°C - +43°

Noise levels

- Benefit**
- Extremely quiet operating noise levels

- Feature/technology**
- 41dbA



French door



Stainless steel doors

- Benefit**
- Ultimate ease in cleaning

- Feature/technology**
- No fingerprint surface coating

Full-width storage
drawer

- Benefit**
- Space for larger platters, pies and cakes

- Feature/technology**
- Extension glide mounted drawer with concealing and retractable cover

Gallon-size storage

- Feature/technology**
- 4 height-adjustable shelves in the door, two of which are designed for gallon-size container storage

Super freeze

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

- Feature/technology**
- Variable speed compressor



Temperature controlled
twin crispers

- Benefit**
- Perfect storage for meat, fish, vegetables

- Feature/technology**
- Closed compartment with separate temperature control 0° to 5°C



Variable shelf
positioning

- Benefit**
- Flexibility in use

- Feature/technology**
- 6 tempered glass shelves with spill-proof edges
 - A special folding shelf allows storage for tall items

Digital touch controls

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

- Feature/technology**
- LED display and digital sensors

Dishwashers

Creating great food can also create a great mess. Bertazzoni dishwashers are designed to make cleaning up more of a pleasure than a chore. Operated with a full touch control panel, our three dishwashers are very simple to use. With seven or eight programmes, they are very efficient, so you don't waste water or energy. Wide baskets and a bright LED light make loading and unloading easier. And a built-in timer lets you choose when to start the cleaning cycle. The door opens automatically when the programme ends, helping dishes dry faster.

To help create more space in your kitchen, the advanced undercounter model features the new Sliding Door System which allows for lower kickboards and taller front panels to create larger cupboard spaces.

- Best-in-class energy saving – A+++ energy rating
- The quietest dishwasher in its class – 40 dbA
- Intuitive full touch control panel
- 8 programmes, 4 functions
- Delay Start and Remaining Time option
- Unique ready indicator floor light
- Aqua stop hose helps prevent leaks
- Automatic door opening at end of cycle for faster drying times
- Wide capacity baskets
- LED light for better view when loading/unloading
- Sliding Door System allows for low plinths



Fully integrated dishwashers



Cleaning programs and functions – 8 programmes

- Benefit**
- Choice of programmes to avoid waste of water and energy

- Feature/technology**
- 7 or 8 programmes: Normal, Eco, Glass,
 - 90min, Auto, Hygiene, Party wash, self-cleaning
 - Functions: extra drying, extra hygiene (Power/Strong wash), express function,
 - energy save

Time management

- Benefit**
- Flexibility – chose when to start the cleaning cycle and monitor the remaining time on the display

- Feature/technology**
- Delay Start and Remaining Time

Washing light

- Benefit**
- Simply looking at the floor next to the dishwasher shows if the cycle has finished. Always on when the dishwasher is running, it flashes for 5 minutes when the cycle end

- Feature/technology**
- White outdoor floor illumination



Automatic open door

- Benefit**
- More efficient and faster drying of dishes

- Feature/technology**
- Door opens automatically at the end of the cleaning cycle



User interface

- Benefit**
- Easy to use and very intuitive.
 - Display in white to indicate chosen program

- Feature/technology**
- Touch Control full touch user interface
 - One button push on/off and an integrated display for all setting steps:

- Program, zone wash, delay start, functions
- Indicators – white LED
- Displays programmes (8), zone wash, delay start, functions(4), error codes, delay and remaining time

Inlet Hose

- Benefit**
- Avoids risk of leaks

- Feature/technology**
- Electronic aqua stop



Interior Light

- Benefit**
- See clearly when loading or unloading the dishwasher

- Feature/technology**
- LED interior light



Sliding door

- Benefit**
- New installation method, fits perfectly with every style of kitchen design
 - Maximum flexibility of decorative panel supports all panel thicknesses, heights and widths

- Feature/technology**
- Innovative sliding hinges, supports maximum 8kg decorative door panel
 - 800mm maximum height of decorative door panel
 - Plinth can be as low as 20mm



Baskets

- Benefit**
- Wide capacity for separation of dishes, pots, glasses and cutlery to guarantee a excellent results

- Feature/technology**
- 3 wide baskets including layer for cutlery

Noise Levels

- Benefit**
- The quietest dishwasher in its class

- Feature/technology**
- 40dBA

Energy saving

- Benefit**
- Best-in-class energy saving

- Feature/technology**
- A+++ energy rating

The Bertazzoni
philosophy

5

Green responsibilities

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

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

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

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



Practical thinking, future saving



Emilia-Romagna is a region of immense natural beauty and resources – as long as people continue to nurture them. That has always been a relationship understood by the Bertazzoni family. It means constantly aiming to use materials and energy as efficiently as possible so that no harm is done to the environment. Those principles are applied to Bertazzoni manufacturing and operations of every kind.

Making materials safe

Bertazzoni appliances are made mainly from stainless steel and other metals, minimising the use of plastic. In fact, 99% of materials used in Bertazzoni products are recyclable. Those materials retain their integrity when kept in contact with food substances (such as water and oil). Bertazzoni is RoHS compliant (Restriction of Hazardous Substances). You can trust Bertazzoni production, suppliers and materials not to cause environmental harm.

Using energy well

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

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

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

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

Food for thought

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

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

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

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

There 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."



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



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



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

“Everyone could follow their own inclinations,” says Valentina. “I loved art and design, as well as maths – so I studied architecture and ran my own practice. But it seemed

natural to come into the business at a time when it was changing, when the products and brand were moving onto another stage of evolution. Because that was all about values, making sure they are consistent between family and business, between marketing and products, to be authentic. Interpreting the present, building on the past, but looking into the future.”

“Our roots are the Italian family and the family is based around food,” observes Nicola. “The heart of an Italian home is the kitchen. But the vital ingredient of our heritage, to make it really powerful, is engineering. We apply design and technology to deliver what our end-users want in their kitchens. It all depends on making sure our appliances work brilliantly in all environments – that is our obsession.”




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

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



Technical Specifications

Key to icons used in these specifications	
	bake
	convection bake
	fast preheat
	grill
	turbo grill
	convection (electric ovens)
	fan (gas ovens)
	turbo/pizza function
	bottom bake
	upper bake
	assistant
	total steam
	clean
	light
	timer
	sterilize function
	microwave function
	combi-microwave
	combi-steamer
	microwave and grill function
	special functions
	defrosting
	turnspit and grill
	warming
	proofing

Disclaimer
Please check with your dealer before making a final purchase decision based on these specifications. While every care is taken to insure that the information in these pages is correct it may be subject to technical inaccuracies or typographical errors.

Cookers

Professional Series



Worktop	
Cooking zones	6 gas + 1 griddle
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	1100 W, drip tray
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric multifunction with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 69 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
drawer, stainless steel legs	
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 26 A, 6000 W
Recommended connection	3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A
Colour options	

PRO1005IMFETXT 100cm induction top electric double oven	
Worktop	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	electric grill
Oven volume	main 69 L, auxiliary 54 L, third 24 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
drawer, stainless steel legs	
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Recommended connection	3 x 20A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	

PRO1006MFEDXT 100cm 6-burner electric double oven	
Worktop	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
drawer, stainless steel legs	
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Recommended connection	2 x 10A alt 3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	



Worktop	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
drawer, stainless steel legs	
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Recommended connection	3 x 20A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	



















PRO1005IMFEDXT 100cm induction top electric double oven	
Worktop	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
drawer, stainless steel legs	
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Recommended connection	3 x 20A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	

PRO906MFEDXT 90cm 6-burner electric double oven	
Worktop	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
drawer, stainless steel legs	
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Recommended connection	2 x 10A alt 3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	

PRO905IMFEDXT 90cm induction top electric double oven	
Worktop	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
drawer, stainless steel legs	
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Recommended connection	3 x 20A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	















PRO905MFEDXE
90cm 5-burner
electric double oven

Worktop	
Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminum
Knobs	metal coated
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	           
Main oven equipment	1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	     
Auxiliary oven equipment	1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs
Inner oven door	triple removable glass
Oven door closing	standard
Bottom	
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Recommended connection	2 x 10A alt 3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	















PRO905IMFEDXE
90cm induction top
electric double oven

5 induction
—
knobs
—
metal coated
—
—
—
—
—
Ø 16 cm, 1100 W - 1400 W
Ø 20 cm, 2300 W - 3000 W
Ø 23 cm, 2300 W - 3000 W
Ø 16 cm, 1100 W - 1400 W
Ø 20 cm, 1400 W - 2000 W
—
electric multifunction with electric grill
     
1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
electric conventional with electric grill
     
1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
—
main 69 L, auxiliary 38 L
knobs
triple removable glass
standard
storage compartment, stainless steel legs
220/240 V, 50/60 Hz, 50 A, 11500 W
3 x 20A (or higher)
main oven A, auxiliary oven A+

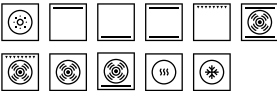


PRO906MFESXT
90cm 6-burner electric oven

6 gas
stainless steel squared
knobs
brass
metal coated
cast iron
•
wok adapter, simmer ring
1 auxiliary 0.48 kW - 1.00 kW
1 rapid 1.05 kW - 3.00 kW
2 semi-rapid 0.60 kW - 1.75 kW
1 dual wok 0.48 kW - 5.00 kW
1 semi-rapid 0.60 kW - 1.75 kW
—
electric multifunction with electric grill
     
     
1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
—
—
—
—
—
103 L
knobs and digital programmer with food probe
triple removable glass
anti-slam system
drawer, stainless steel legs
220/240 V, 50/60 Hz, 16 A, 3500 W
1 x 16A (or higher)
A
XT
NET
BIT
GIT
ART
ROT
VIT



























PRO905IMFESXT
90cm induction top electric oven

Worktop	
Cooking zones	5 induction
Worktop design	-
Worktop control	knobs
Burners type	-
Knobs	metal coated
Pan support	-
Flame failure device - one hand ignition	-
Standard accessories	-
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	-
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	-
Auxiliary oven functions	-
Auxiliary oven equipment	-
Third oven	-
Oven volume	103 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 47.4 A, 10900 W
Recommended connection	3 x 16A (or higher)
Energy rating	A
Colour options	
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







PRO905MFESXE
90cm 5-burner electric oven

5 gas	5 induction
stainless steel squared	—
knobs	knobs
aluminum	—
metal coated	metal coated
cast iron	—
•	—
wok adapter, simmer ring	—
1 auxiliary 0.48 kW - 1.00 kW	Ø 16 cm, 1100 W - 1400 W
1 rapid 1.05 kW - 3.00 kW	Ø 20 cm, 2300 W - 3000 W
1 dual wok 0.48 kW - 5.00 kW	Ø 23 cm, 2300 W - 3000 W
1 semi-rapid 0.60 kW - 1.75 kW	Ø 16 cm, 1100 W - 1400 W
1 semi-rapid 0.60 kW - 1.75 kW	Ø 20 cm, 1400 W - 2000 W
—	—
electric multifunction with electric grill	electric multifunction with electric grill
     	     
     	     
1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light	1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
—	—
—	—
—	—
—	—
103 L	103 L
knobs	knobs
triple removable glass	triple removable glass
standard	standard
storage compartment, stainless steel legs	storage compartment, stainless steel legs
220/240 V, 50/60 Hz, 16 A, 3500 W	220/240 V, 50/60 Hz, 47.4 A, 10900 W
1 x 16A (or higher)	3 x 16A (or higher)
A	A
XE	XE














PRO905IMFESXE
90cm induction top electric oven

5 induction
—
knobs
—
metal coated
—
—
—
—
—
Ø 16 cm, 1100 W - 1400 W
Ø 20 cm, 2300 W - 3000 W
Ø 23 cm, 2300 W - 3000 W
Ø 16 cm, 1100 W - 1400 W
Ø 20 cm, 1400 W - 2000 W
—
—
electric multifunction with electric grill
     
     
1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
—
—
—
—
—
—
—
—
103 L
knobs
—
triple removable glass
standard
—
storage compartment, stainless steel legs
—
220/240 V, 50/60 Hz, 47.4 A, 10900 W
3 x 16A (or higher)
A
—














PRO604MFESXT
60cm 4-burner electric oven

Worktop	
Cooking zones	4 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 dual wok 0.48 kW - 5.00 kW
Center	–
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 auxiliary 0.48 kW - 1.00 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	          
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–
Auxiliary oven equipment	–
Third oven	–
Oven volume	69 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 10.9A, 2500W
Recommended connection	1 x 10A (or higher)
Energy rating	A
Colour options	














PRO604IMFESXT
60cm induction top electric single oven

Cooking zones	4 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Front right	Ø 18 cm, 1850 W - 3000 W
Back right	Ø 18 cm, 1850 W - 3000 W
Center	–
Front left	Ø 18 cm, 1850 W - 3000 W
Back left	Ø 21 cm, 2300 W - 3700 W
Griddle	–
Main oven type	electric multifunction with electric grill
Main oven functions	          
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–
Auxiliary oven equipment	–
Third oven	–
Oven volume	69 L
Oven controls	knobs and digital programmer with food probe
Inner oven door	triple removable glass
Oven door closing	anti-slam system
	drawer, stainless steel legs
Electrical requirements	220/240 V, 50/60 Hz, 43 A, 9900W
Recommended connection	3 x 16A (or higher)
A	A






PRO604MFESXE
60cm 4-burner electric oven

Cooking zones	4 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Front right	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 dual wok 0.48 kW - 5.00 kW
Center	–
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 auxiliary 0.48 kW - 1.00 kW
Griddle	–
Main oven type	electric multifunction with electric grill
Main oven functions	          
Main oven equipment	1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–
Auxiliary oven equipment	–
Third oven	–
Oven volume	69 L
Oven controls	knobs
Inner oven door	triple removable glass
Oven door closing	standard
	storage compartment, stainless steel legs
Electrical requirements	220/240 V, 50/60 Hz, 10.9A, 2500W
Recommended connection	1 x 10A (or higher)
A	A



PRO604IMFESXE
60cm induction top electric single oven

Worktop	
Cooking zones	4 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 18 cm, 1850 W - 3000 W
Back right	Ø 18 cm, 1850 W - 3000 W
Center	–
Front left	Ø 18 cm, 1850 W - 3000 W
Back left	Ø 21 cm, 2300 W - 3700 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	          
Main oven equipment	1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–
Auxiliary oven equipment	–
Third oven	–
Oven volume	69 L
Oven controls	knobs
Inner oven door	triple removable glass
Oven door closing	standard
Bottom	
	storage compartment, stainless steel legs
Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 43 A, 9900 W
Recommended connection	3 x 16A (or higher)
Energy rating	A
Colour options	



Cookers

Master Series



MAS1206GMFEDXT
120cm 6-burners and griddle,
electric triple oven

Worktop	
Cooking zones	6 gas+1 griddle
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	1100W
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 26 A, 6000 W
Recommended connection	3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A
Colour options	

XTNETVITCRT



MAS1006MFEDXT
100cm 6-burner
electric double oven

Worktop	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 18.7 A, 4300 W
Recommended connection	2 x 10A alt 3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A
Colour options	

XTNETVITCRT



MAS1005IMFEDXT
100cm induction top
electric double oven

Worktop	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	soft touch
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Recommended connection	3 x 20A (or higher)
Energy rating	main oven A, auxiliary oven A
Colour options	

XTNETVITCRT



MAS906MFEDXT
90cm 6-burner
electric double oven

Worktop	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Recommended connection	2 x 10A alt 3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	

XTNETVITCRT



MAS905IMFEDXT
90cm 6-burner
electric double oven

Worktop	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	soft touch
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Recommended connection	3 x 20A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	

XTNETVITCRT



MAS905MFEDXE
90cm 5-burner
electric double oven

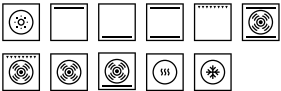
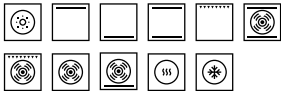
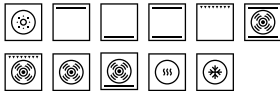
Worktop	
Cooking zones	5 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	aluminium
Knobs	soft touch
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 dual wok 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs

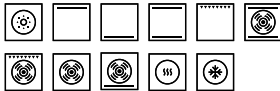

Inner oven door	triple removable glass
Oven door closing	standard
Bottom	
	storage compartment, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Recommended connection	2 x 10A alt 3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	

XE



MAS906MFESXT 90cm 6-burner electric oven		MAS905IMFESXT 90cm 5 induction top electric oven		MAS905MFESXE 90cm 5-burner electric oven	
Worktop					
Cooking zones	6 gas	5 induction		5 gas	
Worktop design	stainless steel squared	stainless steel squared		stainless steel squared	
Worktop control	knobs	knobs		knobs	
Burners type	brass	brass		aluminium	
Knobs	soft touch	soft touch		soft touch	
Pan support	cast iron	cast iron		cast iron	
Flame failure device - one hand ignition	•	•		•	
Standard accessories	wok adapter, simmer ring	-		wok adapter, simmer ring	
Cooking zones					
Front right	1 auxiliary 0.48 kW - 1.00 kW	Ø 16 cm, 1100 W - 1400 W		1 auxiliary 0.48 kW - 1.00 kW	
Back right	1 rapid 1.05 kW - 3.00 kW	Ø 20 cm, 2300 W - 3000 W		1 rapid 1.05 kW - 3.00 kW	
Center	2 semi-rapid 0.60 kW - 1.75 kW	Ø 23 cm, 2300 W - 3000 W		1 dual wok 0.48 kW - 5.00 kW	
Front left	1 dual wok 0.48 kW - 5.00 kW	Ø 16 cm, 1100 W - 1400 W		1 semi-rapid 0.60 kW - 1.75 kW	
Back left	1 semi-rapid 0.60 kW - 1.75 kW	Ø 20 cm, 1400 W - 2000 W		1 semi-rapid 0.60 kW - 1.75 kW	
Griddle	-	-		-	
Oven cavity					
Main oven type	electric multifunction with electric grill	electric multifunction with electric grill		electric multifunction with electric grill	
Main oven functions					
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light		1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light	
Auxiliary oven type	-	-		-	
Auxiliary oven functions					
Auxiliary oven equipment	-	-		-	
Third oven	-	-		-	
Oven volume	103 L	103 L		103 L	
Oven controls	knobs and thermometer	knobs and thermometer		knobs	
Inner oven door	triple removable glass	triple removable glass		triple removable glass	
Oven door closing	anti-slam system	anti-slam system		anti-slam system	
Bottom					
	drawer, stainless steel legs	drawer, stainless steel legs		drawer, stainless steel legs	
Technical specifications					
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3500 W	220/240 V, 50/60 Hz, 47.4 A, 10900 W		220/240 V, 50/60 Hz, 17.9 A, 4100 W	
Recommended connection	1 x 16A (or higher)	3 x 16A (or higher)		1 x 16A (or higher)	
Energy rating	A	A		A	
Colour options	<div>XTNETVITCRT</div>	<div>XTNETVITCRT</div>		<div>XE</div>	

MAS604MFESXT 60cm 4-burner electric oven		MAS604MFESXE 60cm 4-burner electric oven		MAS604GEVSXE 60cm 4-burner gas oven	
Worktop					
Cooking zones	4 gas	4 gas		4 gas	
Worktop design	stainless steel squared	stainless steel squared		stainless steel squared	
Worktop control	knobs	knobs		knobs	
Burners type	brass	aluminium		aluminium	
Knobs	soft touch	soft touch		soft touch	
Pan support	cast iron	cast iron		cast iron	
Flame failure device - one hand ignition	•	•		•	
Standard accessories	wok adapter, simmer ring	wok adapter, simmer ring		wok adapter, simmer ring	
Cooking zones					
Front right	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW		1 semi-rapid 0.60 kW - 1.75 kW	
Back right	1 dual wok 0.48 kW - 5.00 kW	1 dual wok 0.48 kW - 5.00 kW		1 dual wok 0.48 kW - 5.00 kW	
Center	-	-		-	
Front left	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW		1 semi-rapid 0.60 kW - 1.75 kW	
Back left	1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW		1 auxiliary 0.48 kW - 1.00 kW	
Griddle	-	-		-	
Oven cavity					
Main oven type	electric multifunction with electric grill	electric multifunction with electric grill		fan assisted gas with electric grill	
Main oven functions					
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light	1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light		1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light	
Auxiliary oven type	-	-		-	
Auxiliary oven functions					
Auxiliary oven equipment	-	-		-	
Third oven	-	-		-	
Oven volume	69 L	69 L		69 L	
Oven controls	knobs	knobs		knobs	
Inner oven door	triple removable glass	triple removable glass		triple removable glass	
Oven door closing	anti-slam system	anti-slam system		standard	
Bottom					
	drawer, stainless steel legs	drawer, stainless steel legs		storage compartment, stainless steel legs	
Technical specifications					
Electrical requirements	220/240 V, 50/60 Hz, 10.9 A, 2500 W	220/240 V, 50/60 Hz, 10.9 A, 2500 W		220/240 V, 50/60 Hz, 6.5 A, 1500 W	
Recommended connection	1 x 10A (or higher)	1 x 10A (or higher)		1 x 6A (or higher)	
Energy rating	A	A		A+	
Colour options	<div>XTNETVITCRT</div>	<div>XE</div>		<div>XE</div>	

Cookers

Heritage Series



HER1206GMFEDNET 120cm 6-burner + griddle, electric double oven	
Worktop	
Cooking zones	6 gas + 1 griddle
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	solid metal
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	1100 W
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 69 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 26 A, 6000 W
Recommended connection	1 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A
Colour options	



HER1006MFEDNET 100cm 6-burner electric double oven	
Worktop	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	solid metal
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 54 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 18.7 A, 4300 W
Recommended connection	2 x 10A alt 3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A
Colour options	



HER906MFEDNET 90cm 6-burner electric double oven	
Worktop	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	solid metal
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 17.9 A, 4100 W
Recommended connection	2 x 10A alt 3 x 10A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	



HER905IMFEDNET 90cm induction top electric double oven	
Worktop	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	electric conventional with electric grill
Auxiliary oven functions	
Auxiliary oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 enamelled tray, 1 grill trivet for tray, 1 light
Third oven	–
Oven volume	main 69 L, auxiliary 38 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 50 A, 11500 W
Recommended connection	3 x 20A (or higher)
Energy rating	main oven A, auxiliary oven A+
Colour options	



HER906MFESNET 90cm 6-burner electric oven	
Worktop	
Cooking zones	6 gas
Worktop design	stainless steel squared
Worktop control	knobs
Burners type	brass
Knobs	solid metal
Pan support	cast iron
Flame failure device - one hand ignition	•
Standard accessories	wok adapter, simmer ring
Cooking zones	
Front right	1 dual wok 0.48 kW - 5.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 dual wok 0.48 kW - 5.00 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–
Auxiliary oven equipment	–
Third oven	–
Oven volume	103 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 16 A, 3500 W
Recommended connection	1 x 16A (or higher)
Energy rating	A
Colour options	



HER905IMFESNET 90cm induction top electric oven	
Worktop	
Cooking zones	5 induction
Worktop design	–
Worktop control	knobs
Burners type	–
Knobs	metal coated
Pan support	–
Flame failure device - one hand ignition	–
Standard accessories	–
Cooking zones	
Front right	Ø 16 cm, 1100 W - 1400 W
Back right	Ø 20 cm, 2300 W - 3000 W
Center	Ø 23 cm, 2300 W - 3000 W
Front left	Ø 16 cm, 1100 W - 1400 W
Back left	Ø 20 cm, 1400 W - 2000 W
Griddle	–
Oven cavity	
Main oven type	electric multifunction with electric grill
Main oven functions	
Main oven equipment	1 telescopic glide shelf, 1 wire shelf, 1 baking tray 40mm, 2 baking tray 20mm 1 grill mesh, tray handle, 1 light
Auxiliary oven type	–
Auxiliary oven functions	–
Auxiliary oven equipment	–
Third oven	–
Oven volume	103 L
Oven controls	knobs and thermometer

Inner oven door	triple removable glass
Oven door closing	anti-slam system
Bottom	
	drawer, stainless steel legs

Technical specifications	
Electrical requirements	220/240 V, 50/60 Hz, 47,4 A, 10900 W
Recommended connection	3 x 16A (or higher)
Energy rating	A
Colour options	

Built-in ovens
Professional Series



F6011PROVPTX 60cm electric pyro built-in oven, TFT display, total steam	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	knobs and touch TFT display
Knobs	metal
Handle	metal
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate
Cleaning	Hydro cleaning (steam function) and Pyrolitic cleaning (with eco function)
Steam assist	•
Total steam	•
Wire shelves	1 Heavy Duty Flat
Sliding shelves	1
Trays	1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Steam Tray Gastronorm 2/3 - 1 Trivet
Food probe	multi sense
Turnspit	-
Oven lamps	2 lateral
Door hinges	soft opening + soft closing
Oven door glass	4
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A++
Electrical requirements	220/240v, 50/60 Hz, 16A, 2800W
Colours available	<div><div>X</div><div>N</div></div>

F6011PROVTX 60cm electric built-in oven, TFT display, total steam	
60cm	
electric	
76L	
knobs and touch TFT display	
metal	
metal	
Pyro enamel grey	
11	
eco, sabbath, proofing, defrost, keep warm, dehydrate	
Hydro cleaning	
•	
•	
1 Heavy Duty Flat	
1	
1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Steam Tray Gastronorm 2/3 - 1 Trivet	
multi sense	
-	
2 lateral	
soft opening + soft closing	
3	
anti-fingerprint	
A++	
220/240v, 50/60 Hz, 16A, 2800W	
	<div><div>X</div><div>N</div></div>

F6011PROPTX 60cm electric pyro built-in oven, TFT display	
60cm	
electric	
76L	
knobs and touch TFT display	
metal	
metal	
Pyro enamel grey	
11	
eco, sabbath, proofing, defrost, keep warm, dehydrate	
Pyrolitic cleaning (with eco function)	
-	
-	
1 Heavy Duty Flat - 1 Heavy Duty Shaped	
1	
1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Trivet	
multi sense	
-	
2 lateral	
soft opening + soft closing	
4	
anti-fingerprint	
A++	
220/240v, 50/60 Hz, 13A, 2800W	
	<div><div>X</div><div>N</div></div>



F6011PROETX 60cm electric built-in oven, TFT display	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	knobs and touch TFT display
Knobs	metal
Handle	metal
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate
Cleaning	Hydro cleaning
Steam assist	-
Total steam	-
Wire shelves	1 Heavy Duty Flat - 1 Heavy Duty Shaped
Sliding shelves	1
Trays	1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Trivet
Food probe	multi sense
Turnspit	-
Oven lamps	2 lateral
Door hinges	soft opening + soft closing
Oven door glass	3
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A++
Electrical requirements	220/240v, 50/60 Hz, 13A, 2800W
Colours available	<div><div>X</div><div>N</div></div>



F6011PROVLX 60cm electric built-in oven, LCD display, steam assist	
60cm	
electric	
76L	
knobs and touch LCD display	
metal	
metal	
Pyro enamel grey	
11	
eco, sabbath, proofing, defrost, keep warm, dehydrate	
Hydro cleaning	
•	
-	
1 Heavy Duty Flat	
-	
1 Enamelled Tray - 1 Steam Tray Gastronorm 2/3	
single point	
-	
2 lateral	
soft opening + soft closing	
3	
anti-fingerprint	
A++	
220/240v, 50/60 Hz, 16A, 2800W	
	<div><div>X</div><div>N</div></div>



F6011PROPLX 60cm electric pyro built-in oven, LCD display	
60cm	
electric	
76L	
knobs and touch LCD display	
metal	
metal	
Pyro enamel grey	
11	
eco, sabbath, proofing, defrost, keep warm, dehydrate	
Pyrolitic cleaning (with eco function)	
-	
-	
1 Heavy Duty Flat - 1 Heavy Duty Shaped	
-	
1 Enamelled Tray	
single point	
-	
2 lateral	
soft opening + soft closing	
4	
anti-fingerprint	
A++	
220/240v, 50/60 Hz, 13A, 2800W	
	<div><div>X</div><div>N</div></div>



F6011PROELX 60cm electric built-in oven, LCD display		F609PROESX 60cm electric built-in oven, LED display		F609PROEKX 60cm electric built-in oven, 9 functions	
Features					
Size	60cm	60cm	60cm	60cm	60cm
Oven fuel	electric	electric	electric	electric	electric
Oven volume	76L	76L	76L	76L	76L
Oven control	knobs and touch LCD display	knobs and LED display	knobs	knobs	knobs
Knobs	metal	metal	metal	metal	metal
Handle	metal	metal	metal	metal	metal
Cavity finishing	Pyro enamel grey	Pyro enamel grey	Pyro enamel grey	Pyro enamel grey	Pyro enamel grey
Number of oven functions	11	9	9	9	9
Oven functions					
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate	-	-	-	-
Cleaning	Hydro cleaning	easy to clean enamel	easy to clean enamel	easy to clean enamel	easy to clean enamel
Steam assist	-	-	-	-	-
Total steam	-	-	-	-	-
Wire shelves	1 Heavy Duty Flat - 1 Heavy Duty Shaped	1 Heavy Duty Flat	1 Heavy Duty Flat	1 Heavy Duty Flat	1 Heavy Duty Flat
Sliding shelves	-	-	-	-	-
Trays	1 Enamelled Tray	1 Enamelled Tray	1 Enamelled Tray	1 Enamelled Tray	1 Enamelled Tray
Food probe	single point	-	-	-	-
Turnspit	-	-	-	-	-
Oven lamps	2 lateral	1 rear	1 rear	1 rear	1 rear
Door hinges	soft opening + soft closing	soft opening	soft opening	soft opening	soft opening
Oven door glass	3	2	2	2	2
Stainless steel finishing	anti-fingerprint	standard	standard	standard	standard
Technical specifications					
Energy rating	A++	A	A	A	A
Electrical requirements	220/240v, 50/60 Hz, 13A, 2800W	220/240v, 50/60 Hz, 13A, 2700W	220/240v, 50/60 Hz, 13A, 2700W	220/240v, 50/60 Hz, 13A, 2700W	220/240v, 50/60 Hz, 13A, 2700W
Colours available	X N	X	X	X	X



F30PROXT 76cm electric pyro built-in oven, TFT display	
Features	
Size	76cm
Oven fuel	electric
Oven volume	116 L
Oven control	knobs and touch TFT display
Knobs	metal
Handle	metal
Cavity finishing	Pyrolytic grey
Number of oven functions	11
Oven functions	
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate
Cleaning	Pyrolytic cleaning (with eco function)
Steam assist	-
Total steam	-
Wire shelves	2
Sliding shelves	1
Trays	1 baking tray,
Food probe	•
Turnspit	-
Oven lamps	2 diagonal
Door hinges	soft opening + soft closing
Oven door glass	4
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A
Electrical requirements	220/240v, 50/60 Hz, 24A, 5500W
Colours available	XT

Built-in ovens

Modern Series



F6011MODVPTX 60cm electric pyro built-in Oven, TFT display, total steam	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	full touch display touch TFT display
Knobs	-
Handle	glass finishing
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	<div><div><div><div><div></div></div><div><div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div></div></div></div>
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate
Cleaning	Hydro cleaning (steam function) and Pyrolitic cleaning (with eco function)
Steam assist	<div><div></div></div>
Total steam	<div><div></div></div>
Wire shelves	1 Heavy Duty Flat
Sliding shelves	1
Trays	1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Steam Tray Gastronorm 2/3 - 1 Trivet
Food probe	multi sense food probe
Turnspit	-
Oven lamps	2 lateral
Door hinges	soft opening + soft closing
Oven door glass	4
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A+
Electrical requirements	220/240v, 50/60 Hz, 16A, 2800W
Colours available	<div><div>X</div><div>N</div><div>Z</div><div>C</div></div>

F6011MODVTX 60cm electric built-in oven, TFT display, total steam	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	full touch display touch TFT display
Knobs	-
Handle	glass finishing
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	<div><div><div><div><div></div></div><div><div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div></div></div></div>
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate
Cleaning	Hydro cleaning
Steam assist	<div><div></div></div>
Total steam	<div><div></div></div>
Wire shelves	1 Heavy Duty Flat
Sliding shelves	1
Trays	1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Steam Tray Gastronorm 2/3 - 1 Trivet
Food probe	multi sense food probe
Turnspit	-
Oven lamps	2 lateral
Door hinges	soft opening + soft closing
Oven door glass	3
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A+
Electrical requirements	220/240v, 50/60 Hz, 16A, 2800W
Colours available	<div><div>X</div><div>N</div><div>Z</div><div>C</div></div>

F6011MODPTX 60cm electric pyro built-in oven, TFT display	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	full touch display touch TFT display
Knobs	-
Handle	glass finishing
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	<div><div><div><div><div></div></div><div><div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div></div></div></div>
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate
Cleaning	Pyrolitic cleaning (with eco function)
Steam assist	-
Total steam	-
Wire shelves	1 Heavy Duty Flat - 1 Heavy Duty Shaped
Sliding shelves	1
Trays	1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Trivet
Food probe	multi sense food probe
Turnspit	-
Oven lamps	2 lateral
Door hinges	soft opening + soft closing
Oven door glass	4
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A+
Electrical requirements	220/240v, 50/60 Hz, 13A, 2800W
Colours available	<div><div>X</div><div>N</div><div>Z</div><div>C</div></div>



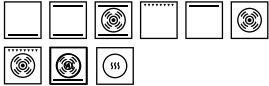
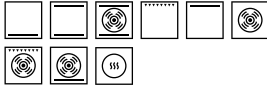


F6011MODETX 60cm electric built-in oven, TFT display	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	full touch display touch LCD display
Knobs	-
Handle	glass finishing
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	<div><div><div><div><div></div></div><div><div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div></div></div></div>
Special functions	
Cleaning	
Steam assist	
Total steam	
Wire shelves	
Sliding shelves	
Trays	
Food probe	
Turnspit	
Oven lamps	
Door hinges	
Oven door glass	
Stainless steel finishing	
Technical specifications	
Energy rating	
Electrical requirements	
Colours available	



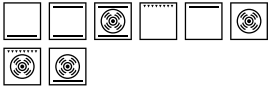
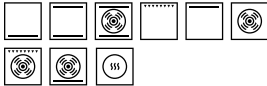
F6011MODETX 60cm electric built-in oven, TFT display	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	full touch display touch LCD display
Knobs	-
Handle	glass finishing
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	<div><div><div><div><div></div></div><div><div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div></div></div></div>
Special functions	eco, sabbath, proofing, defrost, keep warm touch LCD display
Cleaning	Hydro cleaning
Steam assist	-
Total steam	-
Wire shelves	1 Heavy Duty Flat - 1 Heavy Duty Shaped
Sliding shelves	1
Trays	1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Trivet
Food probe	multi sense
Turnspit	-
Oven lamps	2 lateral
Door hinges	soft opening + soft closing
Oven door glass	3
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A+
Electrical requirements	220/240v, 50/60 Hz, 13A, 2800W
Colours available	<div><div>X</div><div>N</div><div>Z</div><div>C</div></div>

F6011MODVLX 60cm electric built-in oven, LCD display, steam assist	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	full touch display touch LCD display
Knobs	-
Handle	glass finishing
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	<div><div><div><div><div></div></div><div><div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div></div></div></div>
Special functions	eco, sabbath, proofing, defrost, keep warm touch LCD display
Cleaning	Hydro cleaning
Steam assist	<div><div></div></div>
Total steam	-
Wire shelves	1 Heavy Duty Flat
Sliding shelves	-
Trays	1 Enamelled Tray - 1 Steam Tray Gastronorm 2/3
Food probe	single point
Turnspit	-
Oven lamps	2 lateral
Door hinges	soft opening + soft closing
Oven door glass	3
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A+
Electrical requirements	220/240v, 50/60 Hz, 16A, 2800W
Colours available	<div><div>X</div><div>N</div><div>Z</div><div>C</div></div>

F6011MODPLX 60cm electric pyro built-in oven, LCD display	
Features	
Size	60cm
Oven fuel	electric
Oven volume	76L
Oven control	full touch display touch LCD display
Knobs	-
Handle	glass finishing
Cavity finishing	Pyro enamel grey
Number of oven functions	11
Oven functions	<div><div><div><div><div></div></div><div><div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div><div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div><div><div></div></div></div></div></div></div>
Special functions	eco, sabbath, proofing, defrost, keep warm
Cleaning	Pyrolitic cleaning (with eco function)
Steam assist	-
Total steam	-
Wire shelves	1 Heavy Duty Flat - 1 Heavy Duty Shaped
Sliding shelves	-
Trays	1 Enamelled Tray
Food probe	single point
Turnspit	-
Oven lamps	2 lateral
Door hinges	soft opening + soft closing
Oven door glass	4
Stainless steel finishing	anti-fingerprint
Technical specifications	
Energy rating	A+
Electrical requirements	220/240v, 50/60 Hz, 13A, 2800W
Colours available	<div><div>X</div><div>N</div><div>Z</div><div>C</div></div>

			
<div><div>F6011MODELX 60cm electric built-in oven, LCD display</div><div>F609MODESX 60cm electric built-in oven, LED display</div><div>F609MODEKX 60cm electric built-in oven, 9 functions</div></div>			
Features			
Size	60cm	60cm	60cm
Oven fuel	electric	electric	electric
Oven volume	76L	76L	76L
Oven control	full touch display touch LCD display	knobs 7 segments LED display	knobs minute minder
Knobs	-	soft touch	soft touch
Handle	glass finishing	glass finishing	glass finishing
Cavity finishing	Pyro enamel grey	Pyro enamel grey	Pyro enamel grey
Number of oven functions	11	9	9
Oven functions			
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate	-	-
Cleaning	Hydro cleaning	easy to clean enamel	easy to clean enamel
Steam assist	-	-	-
Total steam	-	-	-
Wire shelves	1 Heavy Duty Flat - 1 Heavy Duty Shaped	1 Heavy Duty Flat	1 Heavy Duty Flat
Sliding shelves	-	-	-
Trays	1 Enamelled Tray	1 Enamelled Tray	1 Enamelled Tray
Food probe	single point food probe	-	-
Turnspit	-	-	-
Oven lamps	2 lateral	1 rear	1 rear
Door hinges	soft opening + soft closing	soft opening	soft opening
Oven door glass	3	2	2
Stainless steel finishing	anti-fingerprint	standard	standard
Technical specifications			
Energy rating	A+	A	A
Electrical requirements	220/240v, 50/60 Hz, 13A, 2800W	220/240v, 50/60 Hz, 13A, 2700W	220/240v, 50/60 Hz, 13A, 2700W
Colours available	<div><div>X</div><div>N</div><div>Z</div><div>C</div></div>	<div><div>X</div></div>	<div><div>X</div></div>

Built-in ovens Heritage Series

			
<div><div>F6011HERVPTNE 60cm electric pyro built-in oven, TFT display, total steam</div><div>F609HEREKTNE 60cm electric built-in oven, 9 functions, thermometer</div><div>F609HEREKNE 60cm electric built-in oven, 9 functions</div></div>			
Features			
Size	60cm	60cm	60cm
Oven fuel	electric	electric	electric
Oven volume	76L	76L	76L
Oven control	knobs touch TFT display	knobs analog thermometer	knobs minute minder
Knobs	metal	metal	metal
Handle	metal	metal	metal
Cavity finishing	Pyro enamel grey	Pyro enamel grey	Pyro enamel grey
Number of oven functions	11	9	9
Oven functions			
Special functions	eco, sabbath, proofing, defrost, keep warm, dehydrate	-	-
Cleaning	Hydro cleaning (steam function) and Pyrolytic cleaning (with eco function)	easy to clean enamel	easy to clean enamel
Steam assist	•	-	-
Total steam	•	-	-
Wire shelves	1 Heavy Duty Flat	1 Heavy Duty Flat	1 Heavy Duty Flat
Sliding shelves	1	-	-
Trays	1 Enamelled Tray - 1 Enamelled Deep Tray - 1 Steam Tray Gastronorm 2/3 - 1 Trivet	1 Enamelled Tray	1 Enamelled Tray
Food probe	multi sense	-	-
Turnspit	-	-	-
Oven lamps	2 lateral	1 rear	1 rear
Door hinges	soft opening + soft closing	soft opening	soft opening
Oven door glass	4	2	2
Stainless steel finishing	anti-fingerprint	standard	standard
Technical specifications			
Energy rating	A+	A	A
Electrical requirements	220/240v, 50/60 Hz, 16A, 2800W	220/240v, 50/60 Hz, 13A, 2700W	220/240v, 50/60 Hz, 13A, 2700W
Colours available	<div><div>NE</div><div>ND</div><div>AX</div><div>AC</div></div>	<div><div>NE</div><div>ND</div><div>AX</div><div>AC</div></div>	<div><div>NE</div><div>ND</div><div>AX</div><div>AC</div></div>

Compact ovens

Professional series



Features	F457PROMWTX 60x45cm combi microwave oven	F457PROVTX 60x45cm combi steam oven	F457PROMWSX 60x38cm combi microwave oven
Size	60 x 45cm	60 x 45cm	60 x 38cm
Oven fuel	combi-microwave	combi-steam	combi-microwave
Oven volume	38L	31L	25L
Oven control	knobs and touch TFT display	knobs and touch TFT display	electronic buttons and LED display
Knobs	metal	metal	-
Handle	metal	metal	door release button
Auto cooking modes	15	15	10
Number of oven functions	7	7	7
Oven functions			
Special functions	defrosting time, defrosting weight	regenerating (warm, dehydrate, defrost), sterilising, proofing	defrosting time, defrosting weight, child lock, timer
Power control	electric	electric	electric
Cavity finishing	stainless steel	stainless steel	stainless steel
Oven door frame	O shape	O shape	O shape
Oven levels	2	4	2
Wire shelves	1	1	-
Trays	1 glass	1 stainless steel , 1 perforated	1 turntable (315mm Ø)
Oven lamps	1	1	1
Door hinges	soft closing	soft closing	door release button
Stainless steel finishing	anti-fingerprint	anti-fingerprint	standard
Technical specifications			
Energy rating	A	A	A
Electrical requirements	220/240v, 50/60 Hz, 3400W	220/240v, 50/60 Hz, 2900W	220/240v, 50/60 Hz, 2500W
Colours available			
	XN	XN	X

Compact ovens

Modern Series



Features	F457MODMWTX 60x45cm combi microwave oven	F457MODVTX 60x45cm combi steam oven
Size	60 x 45cm	60 x 45cm
Type	combi-microwave	combi-steam
Oven volume	38L	31L
Oven control	full touch TFT display	full touch TFT display
Knobs	-	-
Handle	glass finishing	glass finishing
Auto cooking modes	15	15
Number of oven functions	7	7
Oven functions		
Special functions	defrosting time, defrosting weight	regenerating (warm, dehydrate, defrost), sterilising, proofing
Power control	electric	electric
Cavity finishing	stainless steel	stainless steel
Oven door frame	U shape	U shape
Oven levels	2	2
Wire shelves	1	1
Trays	1 glass	1 stainless steel , 1 perforated
Oven lamps	1	1
Door hinges	soft closing	soft closing
Stainless steel finishing	anti-fingerprint	anti-fingerprint
Technical specifications		
Energy rating	A	A
Electrical requirements	220/240v, 50/60 Hz, 3400W	220/240v, 50/60 Hz, 2900W
Colours available		
	XNZC	XNZC

Compact ovens

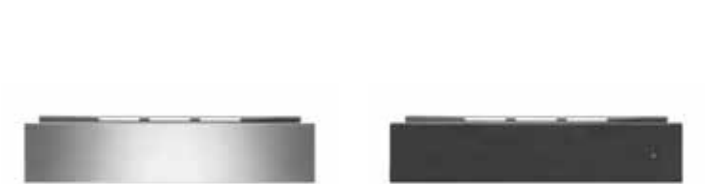
Heritage Series



<div>F457HERMWTNE60x45cm combi microwave oven</div> <div>F457HERVTNE60x45cm combi steam oven</div>		
Features		
Size	60 x 45cm	60 x 45cm
Oven type	combi-microwave	combi-steam
Oven volume	38L	31L
Oven control	knobs and touch TFT display	knobs and touch TFT display
Knobs	metal	metal
Handle	metal	metal
Auto cooking modes	15	15
Number of oven functions	7	7
Oven functions		
Special functions	defrosting time, defrosting weight	regenerating (warm, dehydrate, defrost), sterilising, proofing
Power control	electric	electric
Cavity finishing	stainless steel	stainless steel
Oven door frame	O shape	O shape
Oven levels	2	2
Wire shelves	1	1
Trays	1 glass	1 stainless steel , 1 perforated
Oven lamps	1	1
Door hinges	soft closing	soft closing
Stainless steel finishing	anti-fingerprint	anti-fingerprint
Technical specifications		
Energy rating	A	A
Electrical requirements	220/240v, 50/60 Hz, 3400W	220/240v, 50/60 Hz, 2900W
Colours available	<div>NENDAXAC</div>	<div>NENDAXAC</div>

Warming drawers

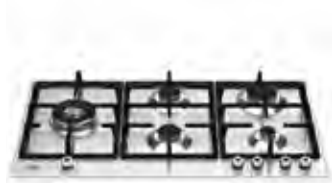
Professional,
Modern and
Heritage Series



<div>WD60X60x12cm warming drawer</div> <div>WD60HERNE60x12cm warming drawer</div>		
Features		
Finishing	stainless steel	stainless steel
Cavity capacity	25KG	25KG
Controls	push/pull with soft motion operation	push/pull with soft motion operation
Temprature range	30-85° C	30-85° C
Equipment	inner rubber matt, thermostat light on/off	inner rubber matt, thermostat light on/off
Technical specifications		
Electrical requirements	220/240 V, 50/60 Hz - 400W	220/240 V, 50/60 Hz - 400W
Colours available	<div>XNZC</div>	<div>NEND A</div>

Gas hobs

Professional Series



P905CPROX 90cm gas hob, central dual wok		P905LPROX 90cm gas hob, lateral dual wok		P755CPROX 75cm gas hob, wok	
Features					
Size	90cm		90cm		75cm
Worktop surface	stainless steel		stainless steel		stainless steel
Layout	5 burners		5 burners		5 burners
Controls	knobs		knobs		knobs
Knobs	metal		metal		metal
Pan supports	cast iron		cast iron		cast iron
Burners	brass		brass		brass
Wok burner	5 kW dual		5 kW dual		4 kW
Flame failure device	•		•		•
One hand ignition	•		•		•
Standard accessories	-		-		-
Cooking zones					
Front right	1 auxiliary 0.48 kW - 1.00 kW		1 auxiliary 0.48 kW - 1.00 kW		1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW		1 rapid 1.05 kW - 3.00 kW		1 rapid 1.05 kW - 3.00 kW
Center	1 wok dual 0.48 kW - 5.00 kW		2 semi-rapid 0.60 kW - 1.75 kW		1 wok 4 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW		1 wok dual 0.48 kW - 5.00 kW		1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW		-		1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications					
Electrical requirements	220/240, 50/60 Hz, 1A, 1W		220/240, 50/60 Hz, 1A, 1W		220/240, 50/60 Hz, 1A, 1W
Colours available					
	X NE		X NE		X NE



P604LPROX 60cm gas hob, wok	
Features	
Size	60cm
Worktop surface	stainless steel
Layout	4 burners
Controls	knobs
Knobs	metal
Pan supports	cast iron
Burners	brass
Wok burner	4 kW
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW
Center	-
Front left	1 wok 4 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	X NE

Gas hobs

Modern Series



P905CMODX 90cm gas hob, central dual wok	
Features	
Size	90cm
Worktop surface	stainless steel
Layout	5 burners
Controls	knobs
Knobs	metal finishing
Pan supports	cast iron
Burners	aluminum
Wok burner	5 kW dual
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 wok dual 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	X NE

P905LMODX 90cm gas hob, lateral dual wok	
Features	
Size	90cm
Worktop surface	stainless steel
Layout	5 burners
Controls	knobs
Knobs	metal finishing
Pan supports	cast iron
Burners	aluminum
Wok burner	5 kW dual
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 wok dual 0.48 kW - 5.00 kW
Back left	-
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	X NE

P755CMODX 75cm gas hob	
Features	
Size	75cm
Worktop surface	stainless steel
Layout	5 burners
Controls	knobs
Knobs	metal finishing
Pan supports	cast iron
Burners	aluminum
Wok burner	4 kW
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 wok 4 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	X NE



P604LMODX 60cm gas hob with wok	
Features	
Size	60cm
Worktop surface	stainless steel
Layout	4 burners
Controls	knobs
Knobs	metal finishing
Pan supports	cast iron
Burners	aluminum
Wok burner	4 kW
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW
Center	-
Front left	1 wok 4 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	X NE

Gas hobs

Heritage Series



P905CHERNE
90cm gas hob, central wok

Features	
Size	90
Worktop surface	black enamelled steel
Layout	5 burners
Controls	knobs
Knobs	metal
Pan supports	cast iron
Burners	aluminum
Wok burner	5 kW dual
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 wok dual 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	

NEAXAC



P905LHERNE
90cm gas hob, lateral wok

Features	
Size	90
Worktop surface	black enamelled steel
Layout	5 burners
Controls	knobs
Knobs	metal
Pan supports	cast iron
Burners	aluminum
Wok burner	5 kW dual
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 wok dual 0.48 kW - 5.00 kW
Back left	-
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	

NEAXAC



P755CHERNE
75cm gas hob, central wok

Features	
Size	75
Worktop surface	black enamelled steel
Layout	5 burners
Controls	knobs
Knobs	metal
Pan supports	cast iron
Burners	aluminum
Wok burner	4 kW
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 wok 4 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	

NEAXAC



P604LHERNE
60cm gas hob, wok

Features	
Size	60
Worktop surface	black enamelled steel
Layout	4 burners
Controls	knobs
Knobs	metal
Pan supports	cast iron
Burners	aluminum
Wok burner	4 kW
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW
Center	-
Front left	1 wok 4 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	

NEAXAC

Gas on glass
hobs

Professional Series



P905C 90cm gas on glass hob, central dual wok			
Features			
Size	90cm	90cm	75cm
Worktop surface	glass	glass	glass
Layout	5 burners	5 burners	5 burners
Controls	knobs	knobs	knobs
Knobs	metal	metal	metal
Pan supports	cast iron	cast iron	cast iron
Burners	matt black mono-block	matt black mono-block	matt black mono-block
Wok burner	5 kW dual	5 kW dual	4 kW
Flame failure device	•	•	•
One hand ignition	•	•	•
Standard accessories	-	-	-
Cooking zones			
Front right	1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW
Center	1 wok dual 0.48 kW - 5.00 kW	2 semi-rapid 0.60 kW - 1.75 kW	1 wok 4 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW	1 wok dual 0.48 kW - 5.00 kW	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW	-	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications			
Electrical requirements	220/240, 50/60 Hz, 1A, 1W	220/240, 50/60 Hz, 1A, 1W	220/240, 50/60 Hz, 1A, 1W
Colours available			
	NE	NE	NE

P604L 60cm gas on glass hob, lateral wok	
Features	
Size	60cm
Worktop surface	glass
Layout	4 burners
Controls	knobs
Knobs	metal
Pan supports	cast iron
Burners	matt black mono-block
Wok burner	4 kW
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW
Center	-
Front left	1 wok 4 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	NE

Gas on glass
hobs
Modern Series



P905CMODGNE 90cm gas on glass, central dual wok	
Features	
Size	90cm
Worktop surface	glass
Layout	5 burners
Controls	knobs
Knobs	soft touch
Pan supports	cast iron
Burners	matt black mono-block
Wok burner	5 kW dual
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 wok dual 0.48 kW - 5.00 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	NE

P905LMODGNE 90cm gas on glass hob, lateral dual wok	
Features	
Size	90cm
Worktop surface	glass
Layout	5 burners
Controls	knobs
Knobs	soft touch
Pan supports	cast iron
Burners	matt black mono-block
Wok burner	5 kW dual
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	2 semi-rapid 0.60 kW - 1.75 kW
Front left	1 wok dual 0.48 kW - 5.00 kW
Back left	-
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	NE

P755CMODGNE 75cm gas on glass hob, central wok	
Features	
Size	75cm
Worktop surface	glass
Layout	5 burners
Controls	knobs
Knobs	soft touch
Pan supports	cast iron
Burners	matt black mono-block
Wok burner	4 kW
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 rapid 1.05 kW - 3.00 kW
Center	1 wok 4 kW
Front left	1 semi-rapid 0.60 kW - 1.75 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	NE



P604LMODGNE 60cm gas on glass hob, wok	
Features	
Size	60cm
Worktop surface	glass
Layout	4 burners
Controls	knobs
Knobs	soft touch
Pan supports	cast iron
Burners	matt black mono-block
Wok burner	4 kW
Flame failure device	•
One hand ignition	•
Standard accessories	-
Cooking zones	
Front right	1 auxiliary 0.48 kW - 1.00 kW
Back right	1 semi-rapid 0.60 kW - 1.75 kW
Center	-
Front left	1 wok 4 kW
Back left	1 semi-rapid 0.60 kW - 1.75 kW
Technical specifications	
Electrical requirements	220/240, 50/60 Hz, 1A, 1W
Colours available	
	NE

Segmented hobs
Professional Series



PM36500X 90cm segmented hob, 5 burner			
PM365S0X 90cm segmented hob, 5 burner, lateral wok			
PM6030X 60cm segmented hob, 3 burner			
Features			
Size	90cm	90cm	60cm
Worktop surface	stainless steel	stainless steel	stainless steel
Layout	5 burners	5 burners	3 burners
Controls	knobs	knobs	knobs
Knobs	metal	metal	metal
Pan supports	cast iron	cast iron	cast iron
Burners	brass	brass	brass
Wok burner	5 kW dual	5 kW dual	5 kW dual
Flame failure device	•	•	•
One hand ignition	•	•	•
Standard accessories	wok ring, simmer ring	wok ring, simmer ring	wok ring, simmer ring
Cooking zones			
Front right	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW	1 semi-rapid 0.60 kW - 1.75 kW
Back right	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW	1 rapid 1.05 kW - 3.00 kW
Center	1 wok dual 0.48 kW - 5.00 kW	1 semi-rapid 0.60 kW - 1.75 kW, 1 rapid 1.05 kW - 3.00 kW	-
Front left	1 semi-rapid 0.60 kW - 1.75 kW	1 wok dual 0.48 kW - 5.00 kW	1 wok dual 0.48 kW - 5.00 kW
Back left	1 rapid 1.05 kW - 3.00 kW	-	-
Technical specifications			
Electrical requirements	220/240, 50/60 Hz, 1A, 1W	220/240, 50/60 Hz, 1A, 1W	220/240, 50/60 Hz, 1A, 1W
Colours available			
	X	X	X

Induction hobs
Modern Series



P906IM3G5NE 90cm induction hob, 3 multi zone			
P785IM2G5NE 78cm induction hob, 2 multi zone			
P786IM3B2NE 78cm induction hob, 3 multi zone			
Features			
Size	90cm	78cm	78cm
User interface	LED 7 segment	LED 7 segment	LED display
Controls	slim slider	touch & slide	new slim slider
Cooking zones	6	5	6
Bridge zones	FlexiPlus	FlexiPlus + Flexi Mooving	flex
Automatic bridging	•	•	
Multi zone	3 zones	2 zones	3 zones
Timer	•	•	•
Pause	•	•	•
Recall (last settings)	•	•	•
Auto temperature settings	•	•	•
Power levels	1-15	14	14
Booster	all zones	all zones	all zones
Power limitation system	-	-	-
Preset (cooking levels + timer)	-	•	-
Grill function	•	•	-
Pot speed test	•	•	-
Timer counter function	•	•	-
Chef function	•	•	•
Demo mode	•	•	•
Intelligent pot localization	•	•	-
Cooking zones			
Front right		-	-
Rear right		-	-
Front left (bridge)		-	-
Rear left (bridge)		-	-
Central	•	•	400 x 210mm / 3 kW (booster)
Central left	380 x 240mm/ 3,3 - 3,7 kW (booster)	200 x 300mm / 3,7 kW (booster)	-
Multizone left	380 x 240mm/ 3,3 - 3,7 kW (booster)	380 x 210mm / 3,7 kW (booster)	400 x 210mm / 3 kW (booster)
Multizone right	380 x 240mm/ 3,3 - 3,7 kW (booster)	380 x 210mm / 3,7 kW (booster)	400 x 210mm / 3 kW (booster)
Safety			
Child lock	•	•	•
Residual heat indicator	•	•	•
Auto switch off	•	•	•
Pot detection	-	-	•
Technical specifications			
Electrical requirements	220/240 V, 50/60 Hz	220/240 V, 50/60 Hz	220/240 V, 50/60 Hz
Power	11 kW	11,1 kW	11,1 kW
Colour available			
	NE	NE	NE



P604IM2G5NE 60cm induction hob, 2 multi zone			
Features			
Size	60cm	60cm	60cm
User interface	LED display	LED display	LED display
Controls	touch & slide	central slider	central slider
Cooking zones	4	4	4
Bridge zones	FlexiPlus + Flexi Mooving	flex	flex
Automatic bridging	•		
Multi zone	2 zones	2 zones	1 zone
Timer	•	•	•
Pause	•	•	•
Recall (last settings)	•	•	•
Auto temperature settings	•	•	•
Power levels	14	11	11
Booster	all zones	all zones	all zones
Power limitation system	-	-	-
Preset (cooking levels + timer)	•	-	-
Grill function	•	-	-
Pot speed test	•	-	-
Timer counter function	•	-	-
Chef function	•	-	-
Demo mode	•	-	-
Intelligent pot localization	•	-	-
Cooking zones			
Front right	-	-	175mm / 1,1 - 1,4 kW (booster)
Rear right	-	-	215mm / 2,3 - 3 kW (booster)
Front left (bridge)	-	-	-
Rear left (bridge)	-	-	-
Central	-	-	-
Central left	-	-	-
Multizone left	380 x 210mm / 3,7 kW (booster)	400 x 210mm/ 3 kW (booster)	400 x 210mm / 3 kW (booster)
Multizone right	380 x 210mm / 3,7 kW (booster)	400 x 210mm / 3 kW (booster)	-
Safety			
Child lock	•	•	•
Residual heat indicator	•	•	•
Auto switch off	•	•	•
Pot detection	•	•	•
Technical specifications			
Electrical requirements	220/240 V, 50/60 Hz	220/240 V, 50/60 Hz	220/240 V, 50/60 Hz
Power	7,4 kW	7,4 kW	7,4 kW
Colour available			
NE	NE	NE	NE

Special induction
Modern Series



P904IBHNE 90cm induction hobs, integrated hood			
Features			
Size	90 x 53cm	90 x 51cm	78 x 52cm
Cooking zones	4 180 x 220mm	4 180 x 220mm	4 180 x 220mm
Power zones	4 x 2,1 kW (booster 3,7 kW) Total: 7,4 kW	4 x 2,1 kW (booster 3,7 kW) Total: 7,4 kW	2 x 2,1 kW (booster 3 kW);2 x 1,6 kW(booster 1,85 kW); total 7 kW(7,4 kW)
Controls	touch	touch	touch
Power levels	9	9	9
Booster	4	4	4
Power booster	3,7 kW	3,7 kW	1,85 - 3 kW
Bridge zones	2 flexi	2 flexi	2 flexi
Timer		•	•
Count down		•	•
Temperature levels		3	-
Pause/recall function		•	-
Power limitation	-	-	2,8 kW-3,5 kW-7,4 kW
Worktop finishing	glass-ceramic black	glass ceramic black	glass-ceramic black
Safety			
Child lock	•	•	•
Residual heat display	•	•	•
Automatic switch off	•	•	•
Pot detection	•	•	•
Technical specifications			
Electrical requirements	220/240 V, 50/60 Hz	220/240 V, 50/60 Hz	220/240 V, 50/60 Hz
Power	7,4 kW	7,4 kW	7,4 kW
Hood features			
Max airflow	850 m3/H	750 m3/H	720 m3/H
lec air flow	790 m3/h	710 m3/h	680 m3/h
Speed	6 speeds (4 + 2 intensive)	6 speeds (4 + 2 intensive)	6 speeds (4 + 2 intensive)
Energy class	A++	A++	A++
Noise	48/66 dB	48/66 dB	48/66 dB
Timer	•	•	•
Filter saturation alert	•	•	•
Automatic opening hood	•	-	-
Colours available			
NE	NE	NE	NE

Hoods



KT120PRO1XA 120cm wallmount hood				KT90PRO1XA 90cm wallmount hood				KT60PRO1XA 60cm wallmount hood			
Features											
Size				120cm				90cm			
Hood type				wallmount				wallmount			
Motor				1				1			
Speeds				3 + booster				3 + booster			
Hood control				electric TC optical – with LED				electric TC optical – with LED			
Timer				•				•			
Saturation alarm				•				•			
Grease filter				stainless steel				stainless steel			
Lights				3 LED				2 LED			
Max extraction power (m3/h)				700				700			
Noise (dba)				69				69			
Energy class				A+				A+			
Tehcnical specifications											
Electrical requirements				220-240V 50-60 Hz				220-240V 50-60 Hz			
Power (w)				270				270			
Colours available											
				XA				XA			



KT1120PRO1XA 120cm island mount hood				KT190PRO1XA 90cm island mount hood				KT90MAS1XB 90cm wallmount hood			
Features											
Size				120cm				90cm			
Hood type				island mount				island mount			
Motor				1				1			
Speeds				3 + booster				3 + booster			
Hood control				electric TC optical – with LED				electric TC optical – with LED			
Timer				•				•			
Saturation alarm				•				•			
Grease filter				stainless steel				stainless steel			
Lights				4 LED				4 LED			
Max extraction power (m3/h)				700				700			
Noise (dba)				69				69			
Energy class				A				A			
Tehcnical specifications											
Electrical requirements				220-240V 50-60 Hz				220-240V 50-60 Hz			
Power (w)				270				270			
Colours available											
				XA				XA			
								XB			



KT90MAS1NEB
90cm wallmount hood



KT90MAS1NEC
90cm wallmount hood



KT60MAS1XB
60cm wallmount hood

Features			
Size	90cm	90cm	60cm
Hood type	wallmount	wallmount	wallmount
Motor	1	1	1
Speeds	3 + booster	3 + booster	3 + booster
Hood control	touch black glass	touch black glass	touch black glass
Timer	-	-	-
Saturation alarm	-	-	-
Grease filter	stainless steel	aluminum mesh	aluminum mesh
Lights	2 LED	2 LED	2 LED
Max extraction power (m3/h)	700	700	700
Noise (dba)	71	71	71
Energy class	B	C	B
Tehcnical specifications			
Electrical requirements	220-240V 50-60 Hz	220-240V 50-60 Hz	220-240V 50-60 Hz
Power (w)	140	140	140
Colours available			
	NEB	NEC	XB



KV90PRO1NA
90cm vertical flat hood



KV90MOD1NA
90cm vertical inclined hood



KUD40PRO1XA
40cm up & down hood

Features			
Size	90cm	90cm	40cm
Hood type	vertical flat	vertical inclined	island mount
Motor	1	1	1
Speeds	3 + booster	3 + booster	3 + booster
Hood control	touch control glass capacity red	glass capacity red	electric buttons + remote included
Timer	•	•	•
Saturation alarm	-	-	•
Grease filter	aluminum	aluminum	aluminum
Lights	LED	2 LED	LED
Max extraction power (m3/h)	570	700	620
Noise (dba)	73	70	71
Energy class	A	A+	A+
Tehcnical specifications			
Electrical requirements	220-240V 50-60 Hz	220-240V 50-60 Hz	220-240V 50-60 Hz
Power (w)	125	270	270
Colours available			
	NA	NA	XA



KIN86MOD1XB 86cm built-in hood, 1 motor			
Features			
Size	86cm	70cm	52cm
Hood type	built-in	built-in	built-in
Motor	1	1	1
Speeds	3 + booster	3 + booster	3 + booster
Hood control	electric buttons	electric buttons	electric buttons
Perimetral aspiration	•	•	•
Timer	•	•	•
Saturation alarm	•	•	•
Filter type	aluminum	aluminum	aluminum
Lights	2 LED	2 LED	2 LED
Max extraction power (m3/h)	710	710	660
Noise (dba)	70	70	71
Energy class	B	B	C
Tehcnical specifications			
Electrical requirements	220-240V 50-60 Hz	220-240V 50-60 Hz	220-240V 50-60 Hz
Power (w)	250	250	250
Colours available			
	XB	XB	XC



KC90PRO1XA 90cm ceiling hood	
Features	
Size	90cm
Hood type	ceiling
Motor	1
Speeds	3 + booster
Hood control	electric buttons + remote included
Perimetral aspiration	•
Timer	•
Saturation alarm	•
Filter type	aluminum
Lights	4 LED
Max extraction power (m3/h)	700
Noise (dba)	72
Energy class	A+
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	145
Colours available	
	XA



K120CONXA
120cm wallmount hood, T-Shape



K100CONXA
100cm wallmount hood, T-Shape



K90CONXA
90cm wallmount hood, T-Shape

Features	
Size	120cm
Hood type	wallmount
Motor	1
Speeds	4
Hood control	electronic buttons
Perimetral aspiration	-
Timer	-
Saturation alarm	-
Filter type	aluminum
Lights	2 LED
Max extraction power (m3/h)	800
Noise (dba)	45 - 67
Energy class	A
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	260
Colours available	
	XA

Size	100cm
Hood type	wallmount
Motor	1
Speeds	4
Hood control	electronic buttons
Perimetral aspiration	-
Timer	-
Saturation alarm	-
Filter type	aluminum
Lights	2 LED
Max extraction power (m3/h)	800
Noise (dba)	45 - 67
Energy class	A
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	260
Colours available	
	XA

Size	90cm
Hood type	wallmount
Motor	1
Speeds	4
Hood control	electronic buttons
Perimetral aspiration	-
Timer	-
Saturation alarm	-
Filter type	aluminum
Lights	2 LED
Max extraction power (m3/h)	800
Noise (dba)	45 - 67
Energy class	A
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	260
Colours available	
	XA



K60CONXA
60cm wallmount hood, T-Shape



K90AMHXA
90cm wallmount hood



K60AMHXA
60cm wallmount hood

Features	
Size	60cm
Hood type	wallmount
Motor	1
Speeds	4
Hood control	electronic buttons
Perimetral aspiration	-
Timer	-
Saturation alarm	-
Filter type	aluminum
Lights	2 LED
Max extraction power (m3/h)	800
Noise (dba)	45 - 67
Energy class	A
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	260
Colours available	

Size	60cm
Hood type	wallmount
Motor	1
Speeds	4
Hood control	electronic buttons
Perimetral aspiration	-
Timer	-
Saturation alarm	-
Filter type	aluminum
Lights	2 LED
Max extraction power (m3/h)	800
Noise (dba)	45 - 67
Energy class	A
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	260
Colours available	
	XA

Size	90cm
Hood type	wallmount
Motor	1
Speeds	3
Hood control	push buttons
Perimetral aspiration	-
Timer	-
Saturation alarm	stainles steel
Filter type	2 LED
Lights	800
Max extraction power (m3/h)	45 - 67
Noise (dba)	A
Energy class	-
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	260
Colours available	
	NEA VIA CRA

Size	60cm
Hood type	wallmount
Motor	1
Speeds	3
Hood control	push buttons
Perimetral aspiration	-
Timer	-
Saturation alarm	stainles steel
Filter type	2 LED
Lights	800
Max extraction power (m3/h)	45 - 67
Noise (dba)	A
Energy class	-
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	260
Colours available	
	XA



K120HERNEA
120cm wallmount hood



K100HERNEA
100cm wallmount hood



K90HERNEA
90cm wallmount hood

Features			
Size	120cm	100cm	90cm
Hood type	wallmount	wallmount	wallmount
Motor	1	1	1
Speeds	4	4	4
Hood control	electronic buttons	electronic buttons	electronic buttons
Perimetral aspiration	-	-	-
Timer	-	-	-
Saturation alarm	stainles steel	stainles steel	stainles steel
Filter type	2 LED	2 LED	2 LED
Lights	800	800	800
Max extraction power (m3/h)	45 - 67	45 - 67	45 - 67
Noise (dba)	A	A	A
Energy class	-	-	-
Tehcnical specifications			
Electrical requirements	220-240V 50-60 Hz	220-240V 50-60 Hz	220-240V 50-60 Hz
Power (w)	260	260	260
Colours available			
	NEA VIA CRA	NEA VIA CRA	NEA VIA CRA



KR110HER1NDC
110cm, wallmount hood, 1 motor



KR70HER1NDA
70cm, wallmount hood, 1 motor

Features		
Size	110cm	70cm
Hood type	wallmount	wallmount
Motor	1	1
Speeds	3	3 + booster
Hood control	mechanical knobs	electric buttons
Perimetral aspiration	-	•
Timer	-	•
Saturation alarm	-	•
Filter type	stainless steel	aluminum
Lights	LED bar	LED bar
Max extraction power (m3/h)	570	700
Noise (dba)	67	69
Energy class	C	A
Tehcnical specifications		
Electrical requirements	220-240V 50-60 Hz	220-240V 50-60 Hz
Power (w)	140	270
Colours available		
	NE A	NE A



Features			
Size	120cm	120cm	90cm
Hood type	wallmount	island	wallmount
Motor	1	1	1
Speeds	4	4	4
Hood control	touch	touch	touch
Perimetral aspiration	–	–	–
Timer	–	–	–
Saturation alarm	–	–	–
Filter type	stainless steel baffle	stainless steel baffle	stainless steel baffle
Lights	4 LED	4 LED	2 LED
Max extraction power (m3/h)	800	800	800
Noise (dba)	45 - 67	45 - 67	45 - 67
Energy class	A	A	A
Tehcnical specifications			
Electrical requirements	220-240V 50-60 Hz	220-240V 50-60 Hz	220-240V 50-60 Hz
Power (w)	520	520	260
Colours available			
XA			



Features	
Size	90cm
Hood type	island
Motor	1
Speeds	4
Hood control	touch
Perimetral aspiration	–
Timer	–
Saturation alarm	–
Filter type	stainless steel baffle
Lights	2 LED
Max extraction power (m3/h)	800
Noise (dba)	45 - 67
Energy class	A
Tehcnical specifications	
Electrical requirements	220-240V 50-60 Hz
Power (w)	260
Colours available	
XA	



	KU120 PRO 1X A 120cm undermount canopy hood, 1 motor	KU100 PRO 1X A 100cm undermount canopy hood, 1 motor	KU90 PRO 1X A 90cm undermount canopy hood, 1 motor
Ventilation			
Hood type	wallmount and undercabinet	wallmount and undercabinet	wallmount and undercabinet
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	1	1	1
Speed	3	3	3
Duct cover	optional	optional	optional
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Remote control	–	–	–
Handle	–	–	–
Lights	2 halogen	2 halogen	2 halogen
Filter type	aluminum mesh	aluminum mesh	aluminum mesh
Max extraction power	800 m³h	800 m³h	800 m³h
Noise	29 - 59 dBA	29 - 59 dBA	29 - 59 dBA
Tehcnical specifications			
Electrical requirements	220-240V, 50/60 Hz, 10 A	220-240V, 50/60 Hz, 10 A	220-240V, 50/60 Hz, 10 A
Energy rating	A	A	A
Colours options			
	X	X	X
NOTES			
	Hoods do not come with duct cover as standard. This is available as optional extra. Optional: Narrow Duct Cover (901262) Narrow Duct Cover short (901281)	Hoods do not come with duct cover as standard. This is available as optional extra. Optional: Narrow Duct Cover (901262) Narrow Duct Cover short (901281)	Hoods do not come with duct cover as standard. This is available as optional extra. Optional: Narrow Duct Cover (901262) Narrow Duct Cover short (901281)



KU60 PRO 1X A 60cm undermount canopy hood, 1 motor	
Ventilation	
Hood type	wallmount and undercabinet
Hood finishing	stainless steel
Motor	1
Speed	3
Duct cover	optional
Hood control	electronic with buttons
Remote control	–
Handle	–
Lights	2 halogen
Filter type	aluminum mesh
Max extraction power	800 m³h
Noise	29 - 59 dBA
Techcnical specifications	
Electrical requirements	220-240V, 50/60 Hz, 10 A
Energy rating	A
Colours options	
	X
NOTES	
	Hoods do not come with duct cover as standard. This is available as optional extra. Optional: Narrow Duct Cover (901262) Narrow Duct Cover short (901281)

Refrigeration



Features			
Size	90cm	75cm	90cm
Installation	built-in	built-in	built-in
Finish	stainless steel	stainless steel	to panel
Handle style	Professional/Master/Heritage Series	Professional/Master/Heritage Series	-
User interface	digital display inside	digital display inside	digital display inside
Lighting	LED on the top	LED on the top	LED on the top
Open door alarm	•	•	•
Crisper	2	2	2
Shelves	3	3	3
Drawers freezer	1+1 inner drawers with ice tray	1+1 inner drawers with ice tray	1+1 inner drawers with ice tray
Door storage compartment	3	3	3
Cooling system	total no frost	total no frost	total no frost
Superfreezer	-	-	-
Ice marker	•	•	•
Capacity			
Refrigeration capacity	446 L	353 L	446 L
Freezer capacity	150 L	120 L	150 L
Total capacity	596 L	473 L	596 L
Technical specifications			
Electrical requirements	220-240V/50-60 Hz	220-240V/50-60 Hz	220-240V/50-60 Hz
Max amp usage, power rating	16 A	16 A	16 A
Energy class	A+	A+	A+
Climate class	SN-T	SN-T	SN-T
Colours available			

X

Available with left door hinges
REF90PIXL

X

Available with left door hinges
REF75PIXL

Available with left door hinges
REF90PIRL



Features			
Size	75cm	60cm	90cm
Installation	built-in	sliding door	freestanding
Finish	to panel	to panel	stainless steel, no fingerprint
Handle style	-	-	Professional/Master/Heritage Series
User interface	digital display inside	interior touch interface (on the right hand size of fridge cabinet)	interior LED touch interface (on the top of fridge cabinet)
Lighting	on the top	LED on the top	LED lights on sides and toppart of the cabinet
Open door alarm	•	-	•
Crisper	2	•	•
Shelves	3	3	2 stationary and 4 height-adjustable
Drawers freezer	1+1 inner drawers with ice tray	-	2
Door storage compartment	3	3	2 stationary + 4 gallon-sized and height-adjustable
Cooling system	total no frost	total no frost	no frost
Superfreezer	-	-	•
Ice maker	•	-	twist ice maker
Capacity			
Refrigeration capacity	353 L	182 L	412 litres
Freezer capacity	120 L	59 L	120 litres
Total capacity	473 L	241 L	532 litres
Technical specifications			
Electrical requirements	220-240V/50-60 Hz	220-240V/50 Hz	220-240V/50-60 Hz
Max amp usage, power rating	16 A	0, 8A, 85W	1.7A, 370W
Energy class	A+	A+	A+
Climate class	SN-T	N/ST/T	T-ST-N-SN
Colours available			

Available with left door hinges
REF75PIRL

X

Built-In
Larder Column



LRD603UBNPVC 177cm Single Door Refrigerator	
Features	
Size	H177cm
Installation	built-in Door on Door
Finish	panel ready
Handle style	-
User interface	touch LED
Lighting	LED lighting lateral and in top
Open door alarm	-
Crisper	1 + 1 with humidity controller
Shelves	4 shelves + 1 Glass Shelf over Crisper, Wine Rack
Freezer Compartment	-
Door storage compartment	1 Bottle Shelf, 1 Dairy Hight Adjustable Shelf, 3 Transparent Shelves + 1 Egg Holder
Functions	Temperature settings; Super Cooling; Economy
Cooling system	Ventilated
Ice maker	-
Capacity	
Gross total capacity	303 litres
Net total capacity	300 litres
Technical specifications	
Electrical requirementes	220-240V 50Hz
Energy class	A++
Climate class	ST/SN

Built-In
Freezer Column



FRZ603UBNPTC 177cm Single Door Freezer	
Features	
Size	H177cm
Installation	built-in Door on Door
Finish	panel ready
Handle style	-
User interface	touch LED
Lighting	LED lighting in top
Open door alarm	-
Crisper	-
Shelves	-
Freezer Compartment	6 Freezer Compartments + 2 Flaps
Door storage compartment	-
Functions	Temperature settings; Super Freezing; Economy
Cooling system	No Frost
Ice maker	sliding ice maker
Capacity	
Gross total capacity	221 litres
Net total capacity	197 litres
Technical specifications	
Electrical requirementes	220-240V 50Hz
Energy class	A++
Climate class	T/SN

Dishwashers



DW60BIT 60cm fully integrated dishwasher, automatic open door	
Features	
Size	60cm
Style	to panel
Installation	built-in standard
Finishing	to panel for custom cabinet door
Controls	electric
Interface	touch control + LED
Place setting	14
Programs	8 (normal, eco, glass, 90min, auto, hygiene, party wash, self cleanning)
Functions	4 (extra drying, extra hygiene, express, energy save)
Drying system	automatic open door
Spray arms	upper, lower, top
Number of racks	3
LED interior light	•
Sound insulation	40db
Outdoor illumination	•
Technical specifications	
Electrical requirements	220-240V/50Hz
Energy rating	A+++



DW60BITS 60cm fully integrated dishwasher, sliding door	
Features	
Size	60cm
Style	to panel
Installation	built-in sliding door
Finishing	to panel for custom cabinet door
Controls	electric
Interface	touch control + LED
Place setting	14
Programs	8 (intensive, normal, eco, glass, 90min, rapid, auto)
Functions	4 (extra drying, extra hygiene, express)
Drying system	-
Spray arms	upper, lower, top
Number of racks	3
LED interior light	•
Sound insulation	40db
Outdoor illumination	•
Technical specifications	
Electrical requirements	220-240V/50Hz
Energy rating	A+++



DW60BIV 60cm fully integrated dishwasher	
Features	
Size	60cm
Style	to panel
Installation	built-in standard
Finishing	to panel for custom cabinet door
Controls	electric
Interface	touch control + LED
Place setting	14
Programs	7 (intensive, normal, eco, glass, 90min, rapid, auto)
Functions	3 (extra drying, extra hygiene, express)
Drying system	turbo drying system
Spray arms	upper, lower, top
Number of racks	3
LED interior light	-
Sound insulation	42db
Outdoor illumination	•
Technical specifications	
Electrical requirements	220-240V/50Hz
Energy rating	A+++

Accessories



901370
120 toekick for professional range cookers 120 cm



901371
100 toekick for professional range cookers 100 cm



901372
90 toekick for professional range cookers 90 cm



901373
60 toekick for professional range cookers 60 cm



901368
120 backsplash
Dimensions W 1195 – H 690



901367
100 backsplash
Dimensions W 995 mm – H 690 mm



901348
90 backsplash
Dimensions W 895 mm – H 690 mm



901347
60 backsplash
Dimensions W 595 mm - H 690 mm



901374
120 toekick for master range cookers 120 cm



901375
100 toekick for master range cookers 100 cm



901376
90 toekick for master range cookers 90 cm



901377
60 toekick for master range cookers 60 cm



901272
porcelain tray for range cookers with 114 L oven cavity



901273
glass tray for range cookers with 114 L oven cavity



901309
stainless steel griddle for range cookers all series and all range tops and db, qb hobs



PEN06
cast iron griddle plate for all range cookers, range tops and hobs with gas burners



901391
120 toekick for heritage range cookers 120 cm



901392
100 toekick for heritage range cookers 100 cm



901393
90 toekick for heritage range cookers 90 cm



901456
Stainless steel legs kit 100-135mm



901438
simmer ring



901439
wok adapter



901395 for CON models
kit carbon filter



901497
kit carbon filter for hoods model KT/KTI



901500
kit carbon filter for hood
model KC90PRO1XA



901498
kit carbon filter for hood
model KV90PRO1NA



901499
kit carbon filter for hood
models KV90MOD1NA/KIN/KR/KUD



901394 for PRO/AM/HER models
kit carbon filter



901469
Connection trim for side-by-side
installation of panel ready built-in
refrigerators



901470
Connection trim for side-by-side
installation of stainless steel built-in
refrigerators



901467
handle kit for 75cm built-in
refrigerators - Professional Series
built-in style



901495
handle kit for 75cm built-in
refrigerators - Professional Series
cookers style



901426
recirculation kit
for AM H models



901398
recirculation kit
for KG model hood



901262
narrow duct cover
for ku hoods



901281
narrow duct cover short
for ku hoods



901493
handle kit for 75cm built-in
refrigerators - Master Series



901510
handle kit for 75cm built-in
refrigerators - Heritage Series built-in
style



901496
handle kit for 90cm built-in
refrigerators - Professional Series
cookers style



901494
handle kit for 90cm built-in
refrigerators - Master Series



9100031
30 cm cavity catalytic liners



9100032
40 cm cavity catalytic liners



9100033
60 cm cavity set catalytic liners



9100034
90 cm cavity set catalytic liners



901509
handle kit for 90cm built-in
refrigerators - Heritage Series built-in
style



901462
handle kit for 90cm built-in
refrigerators - Professional Series
built-in style



901457
handle kit for 90cm French Door -
Professional Series built-in style

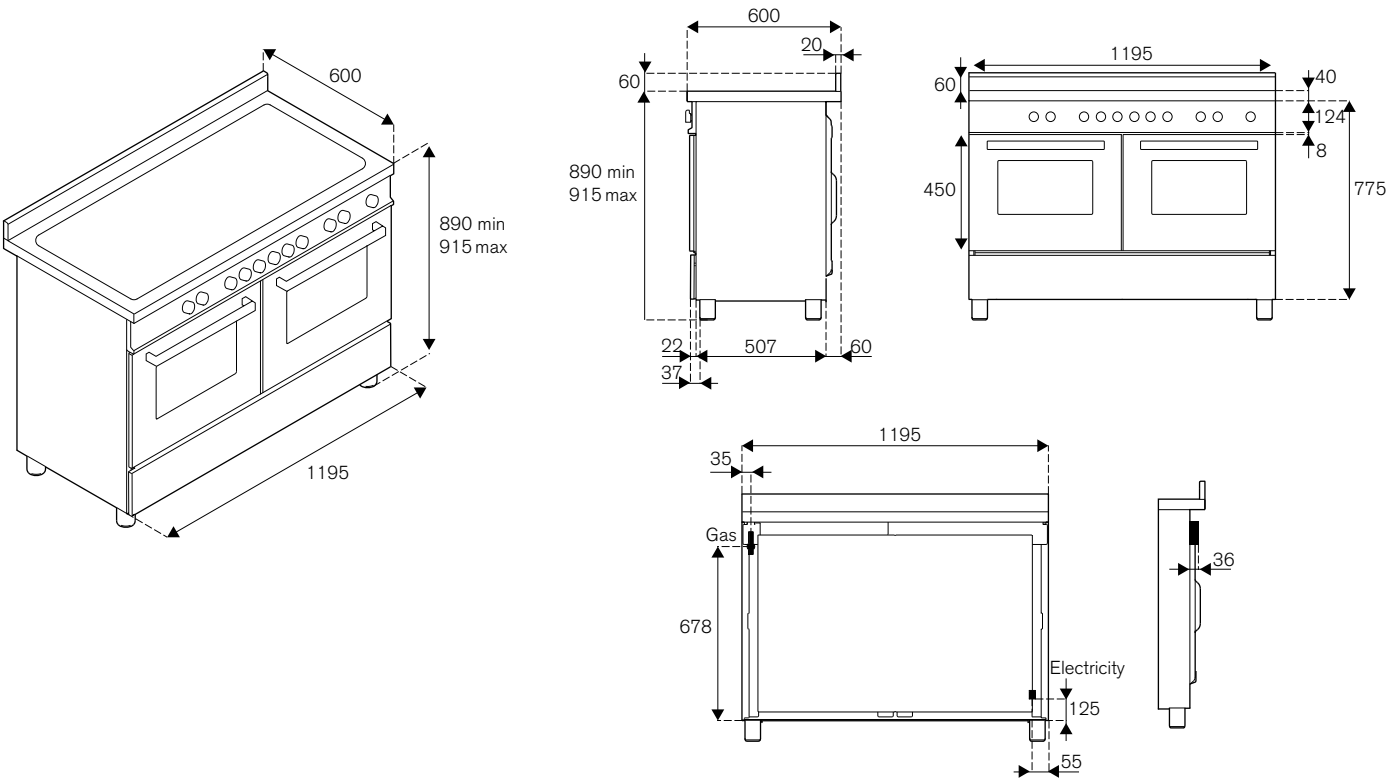


910861
telescopic glide shelf support all
electric cavities

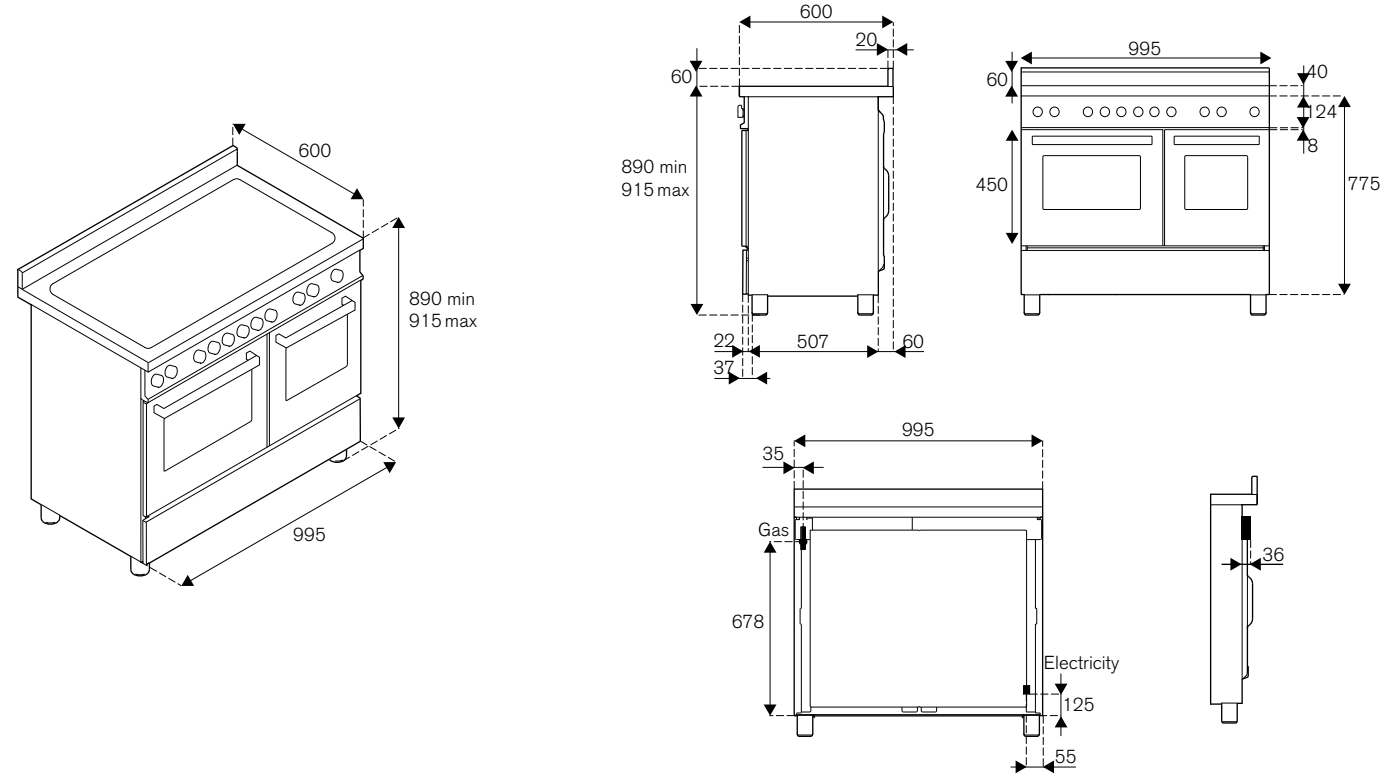
901490
telescopic glide shelf for 60cm
built-in ovens

Installation drawings

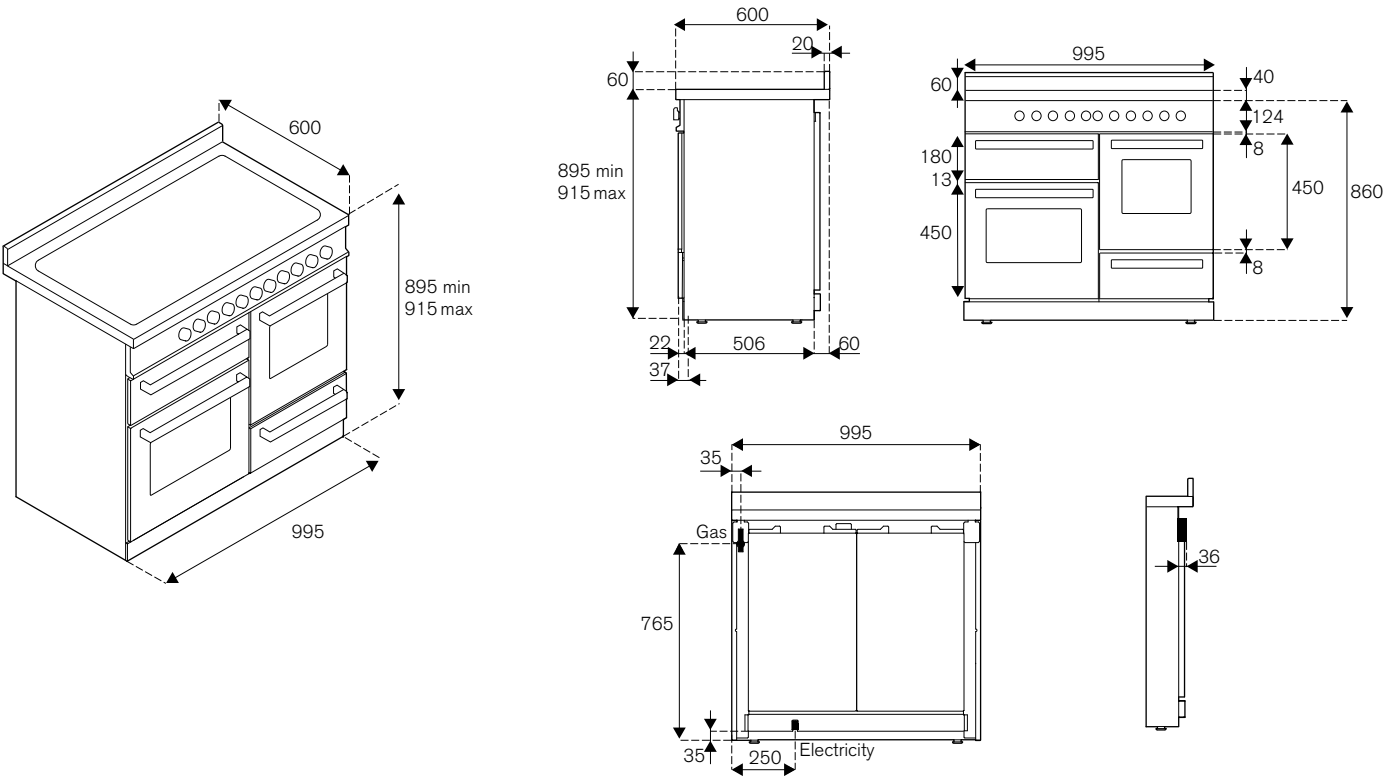
Cookers double oven
120 cm



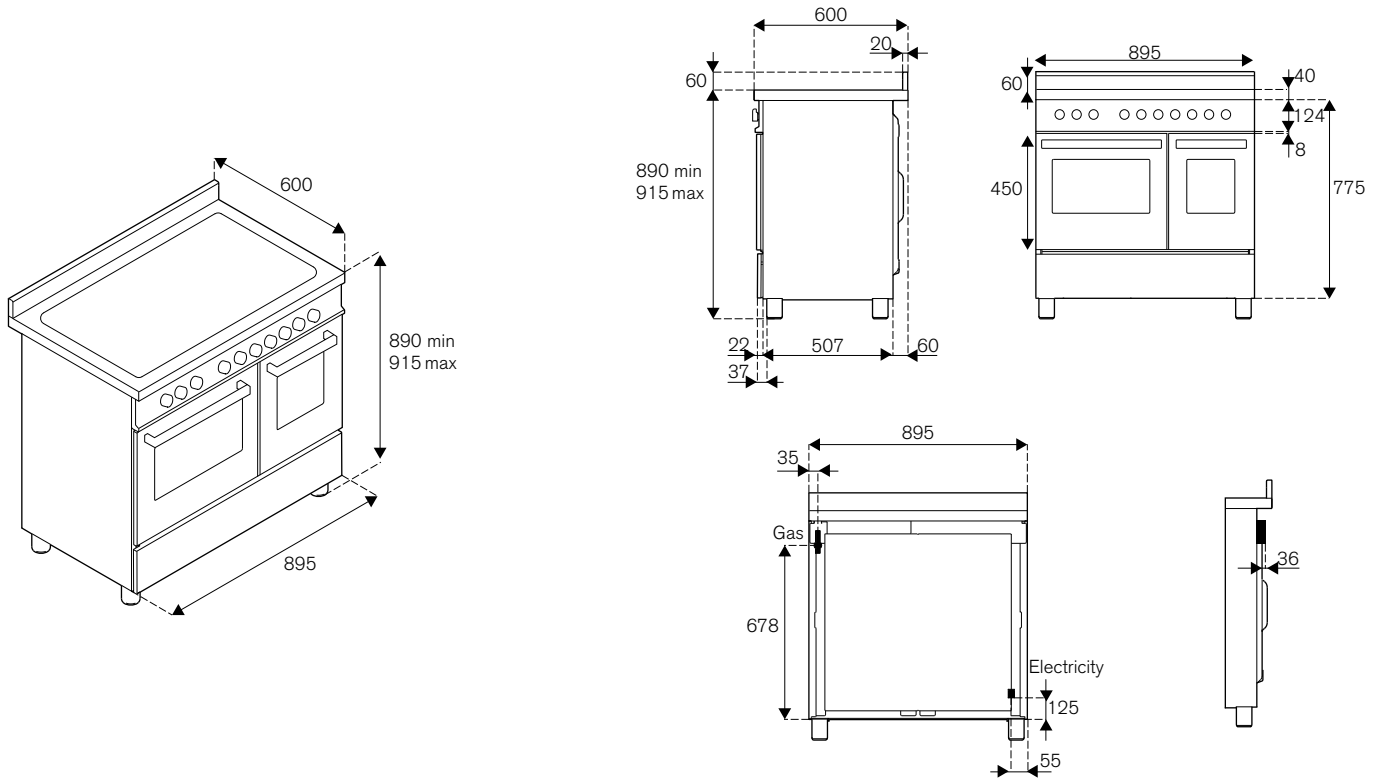
Cookers double oven
100 cm



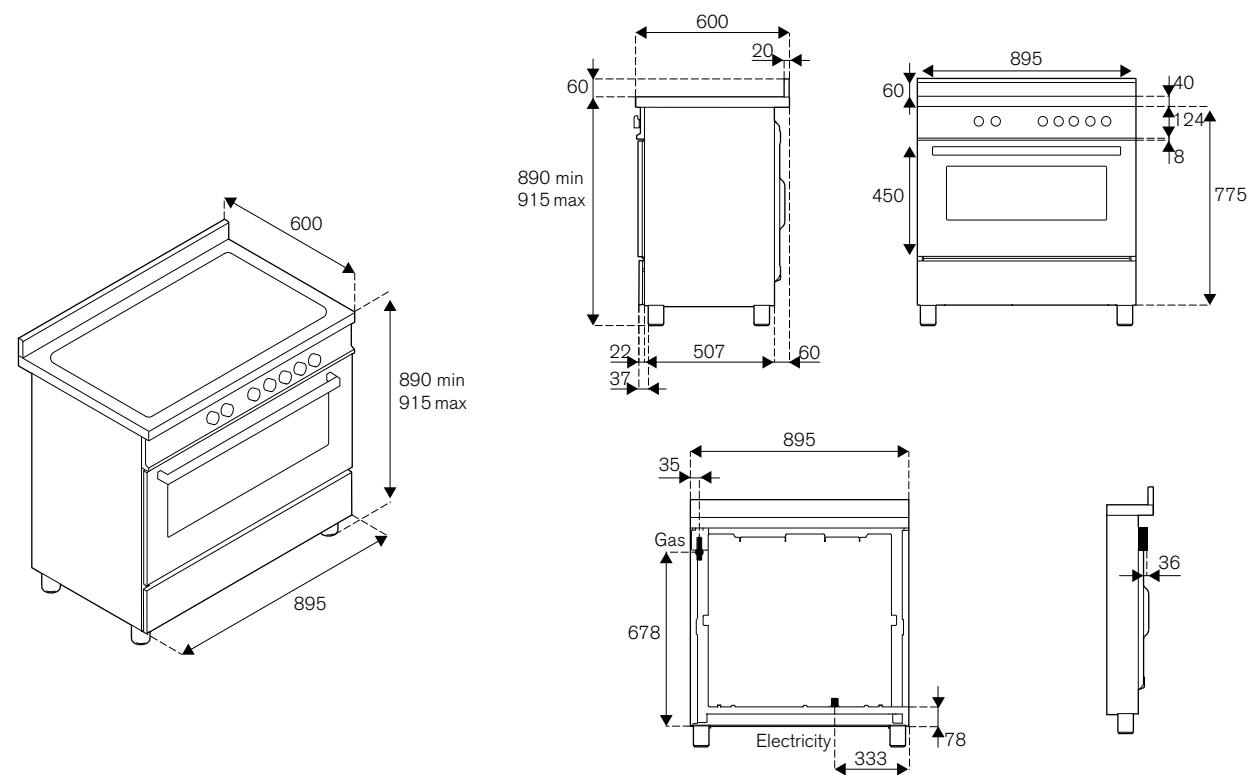
Cookers triple oven
100 cm



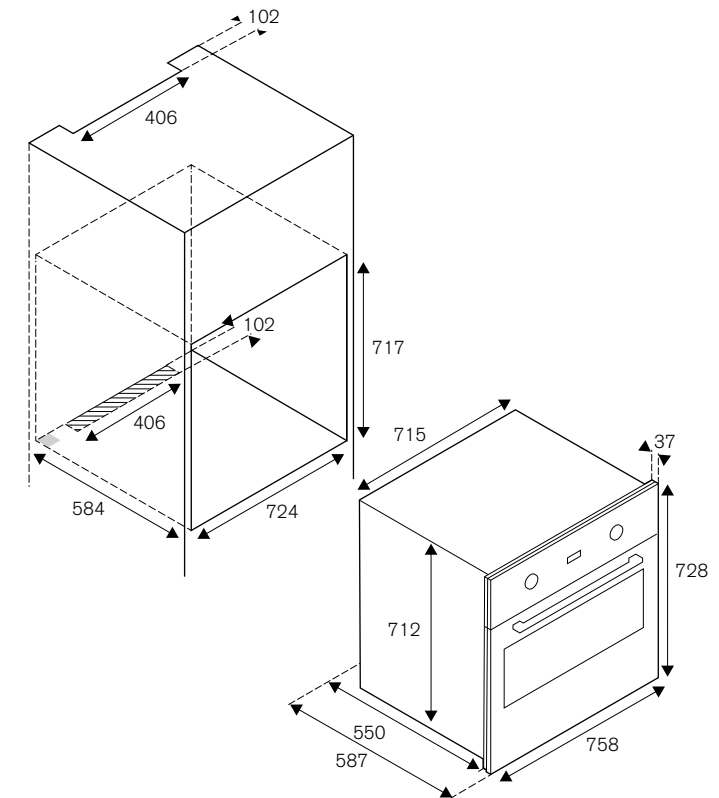
Cookers double oven
90 cm



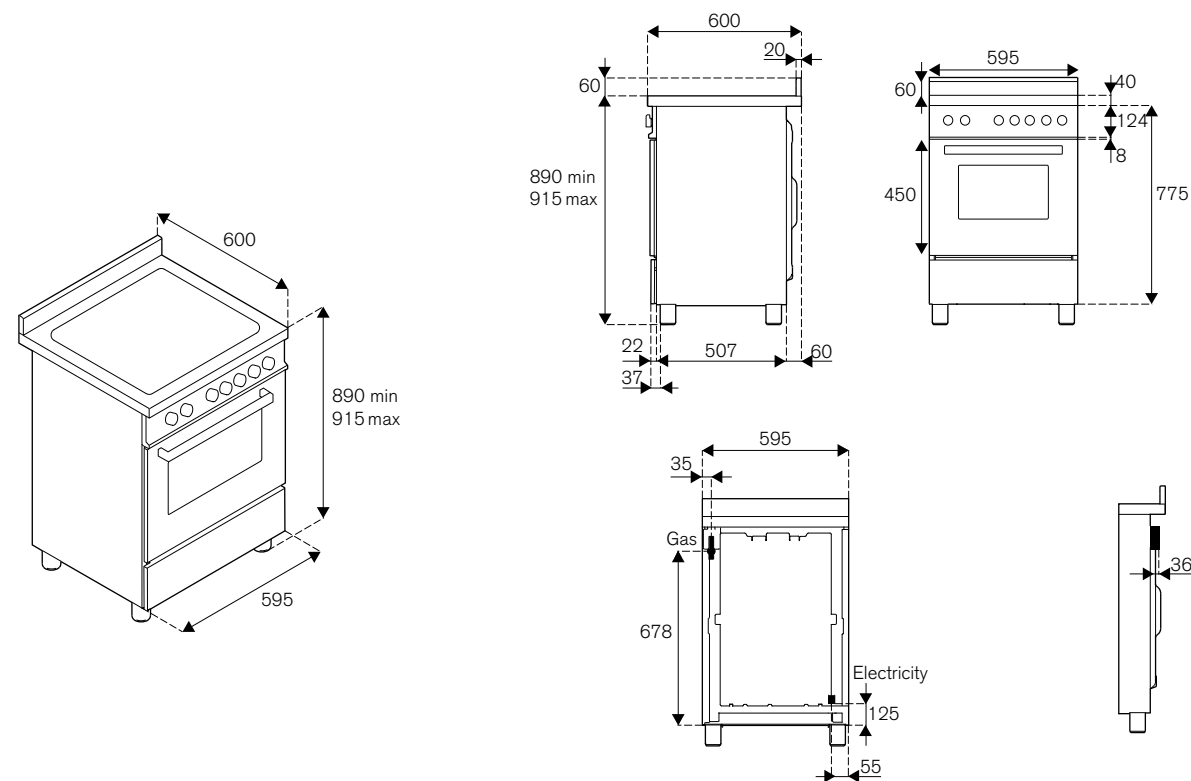
Cookers
90 cm



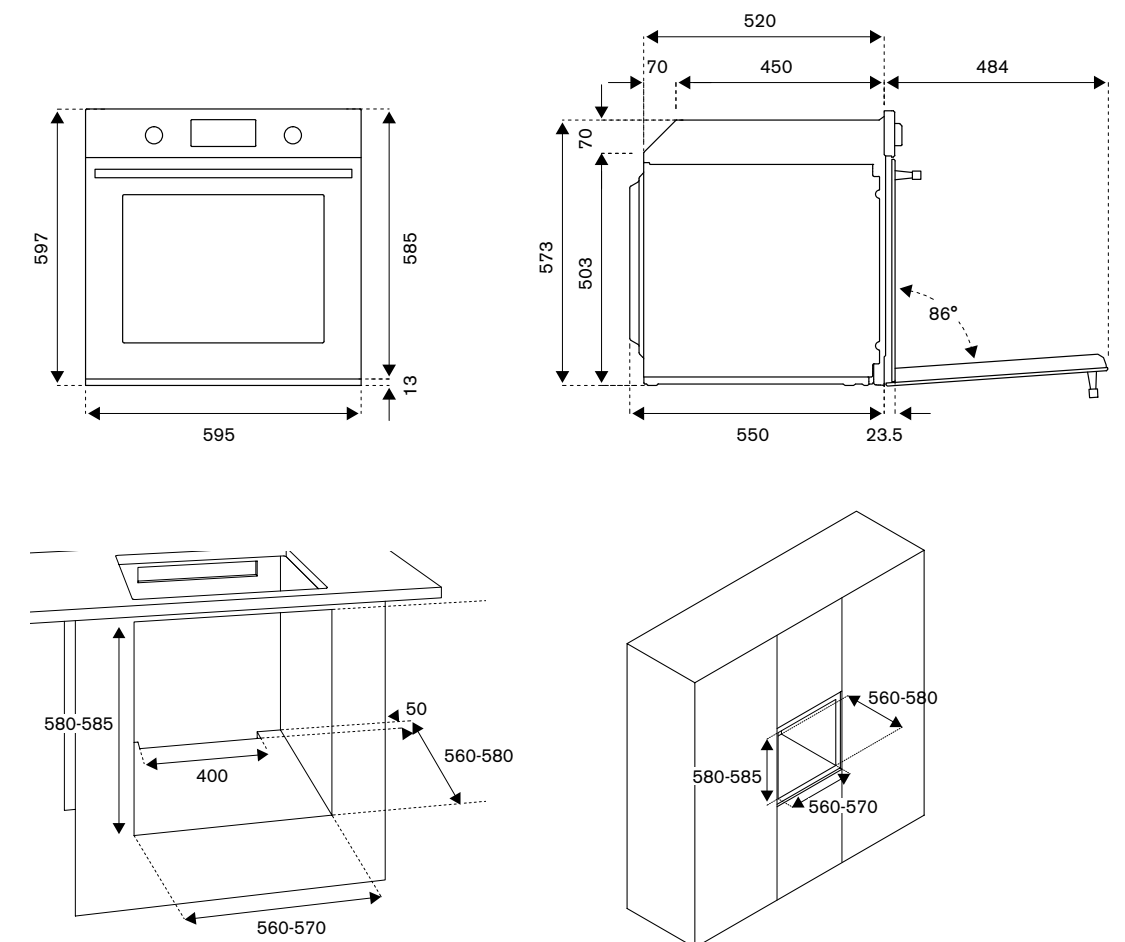
Built-in oven
76 cm



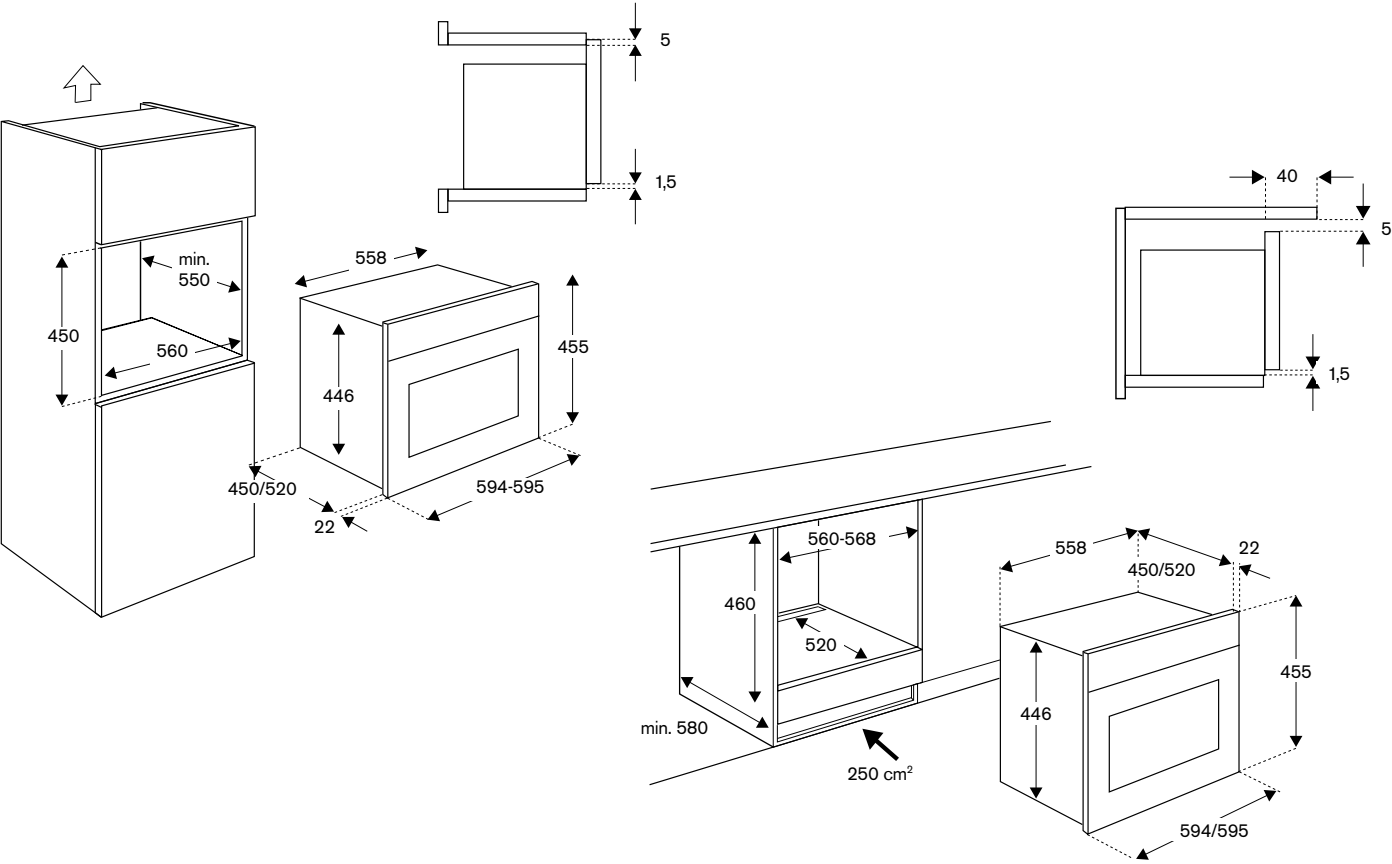
Cookers
60 cm



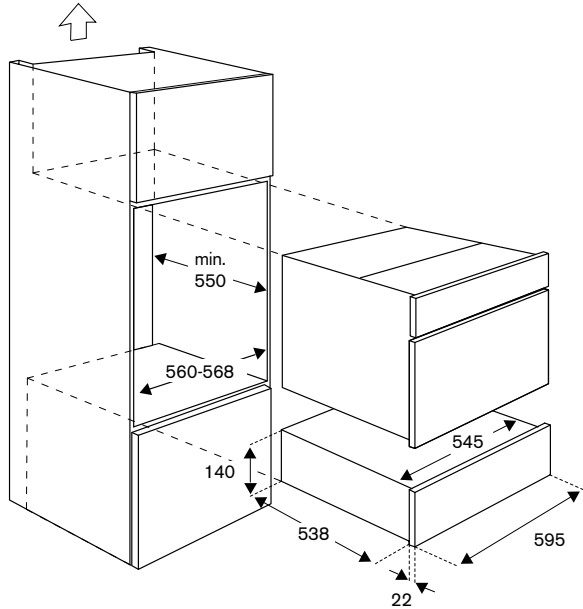
Built-in ovens
60 cm



Compact ovens
60x45

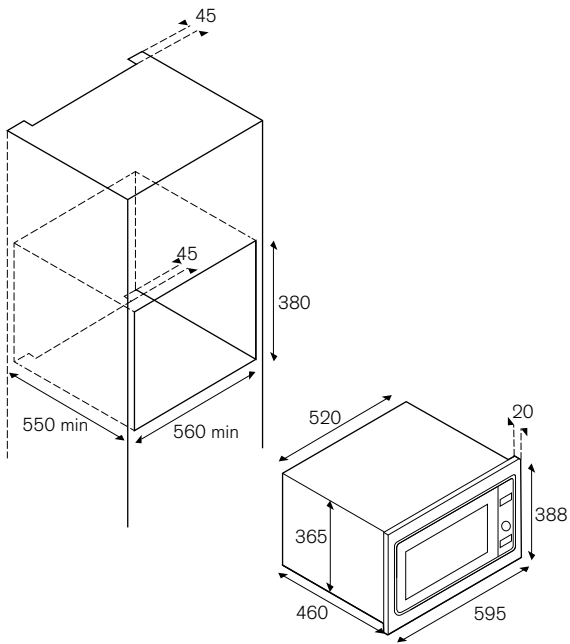


Warming drawers

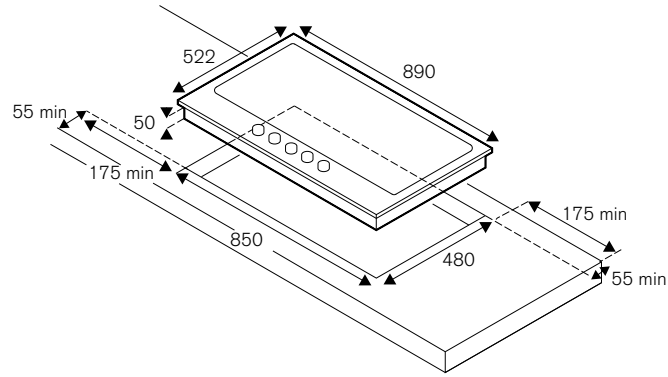


Microwave oven
60x38 cm

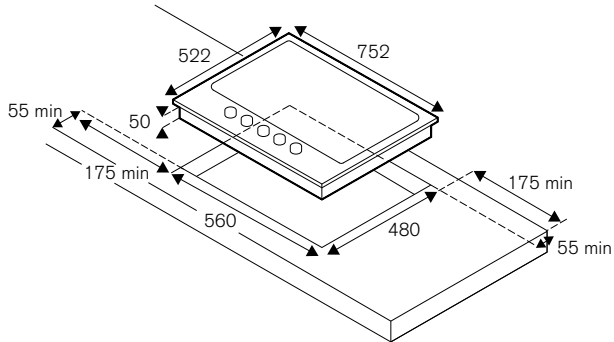
F457PROMWSX



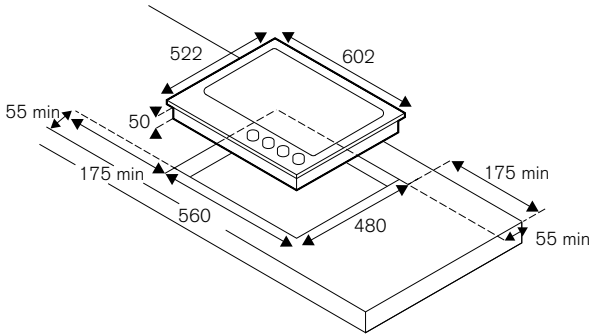
Gas hobs
90 cm



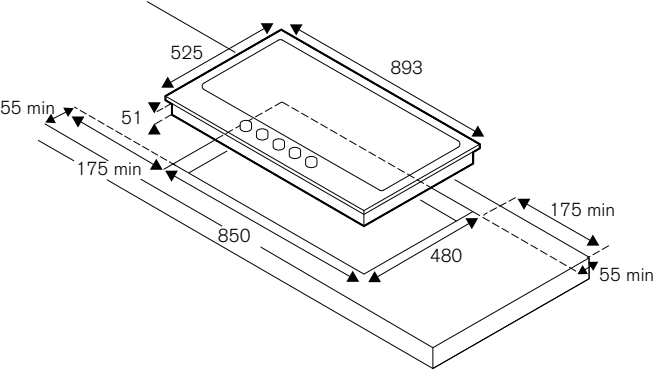
Gas hobs
75 cm



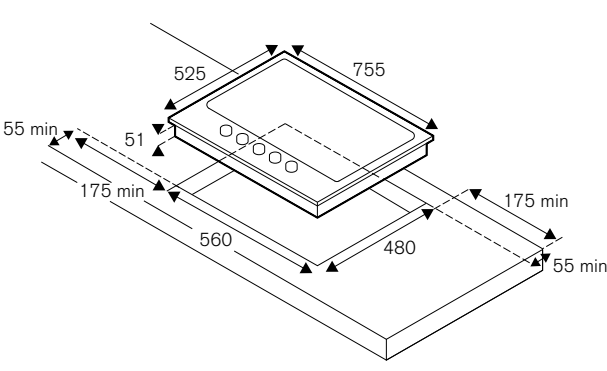
Gas hobs
60 cm



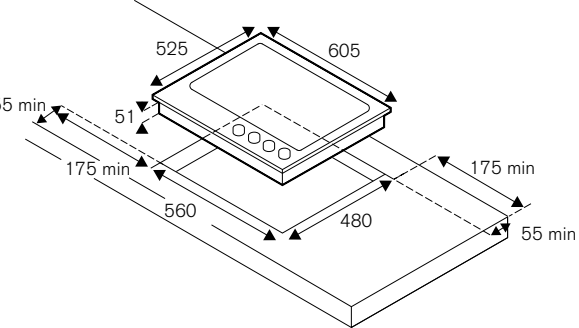
Gas on glass hobs
90 cm



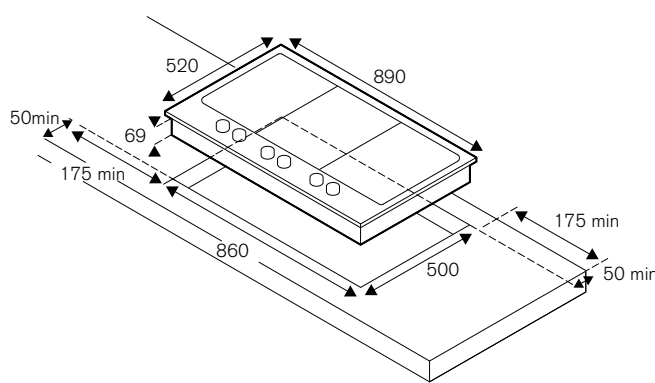
Gas on glass hobs
75 cm



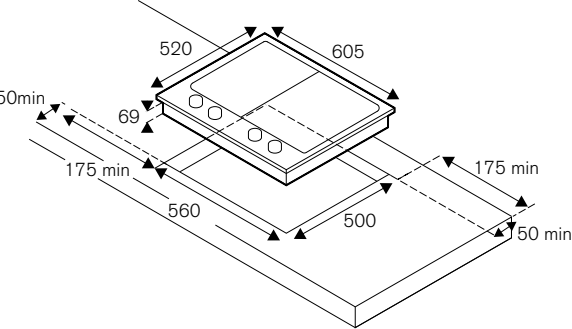
Gas on glass hobs
60 cm



Segmented hobs
90 cm

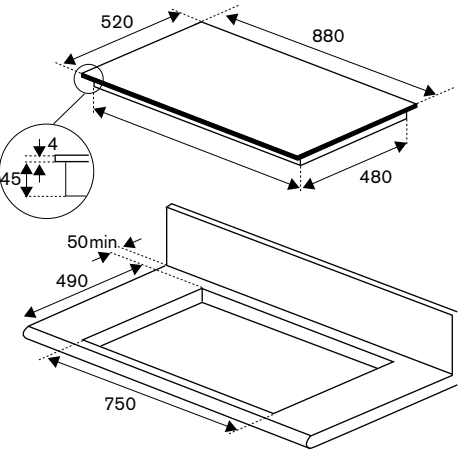


Segmented hob
60 cm



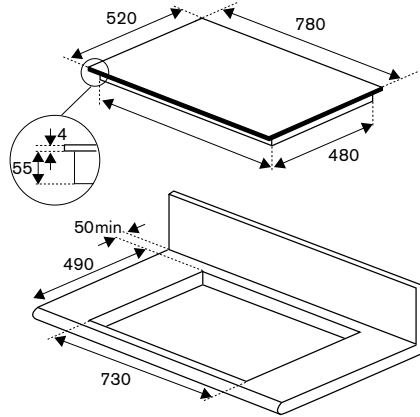
Inductions hobs
90 cm

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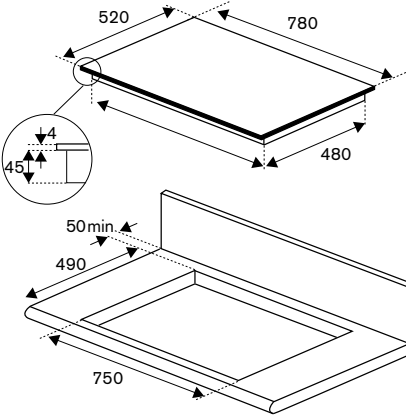


Inductions hobs
78 cm

P786IM3B2NE

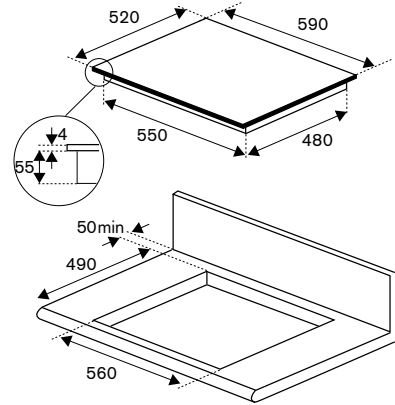


P785IM2G5NE

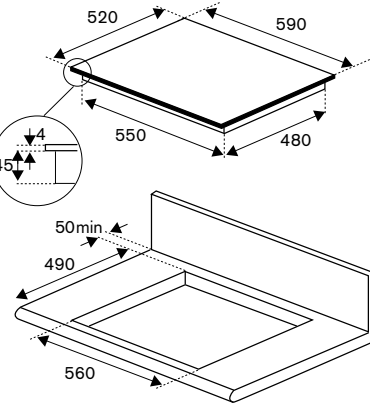


Inductions hobs
60 cm

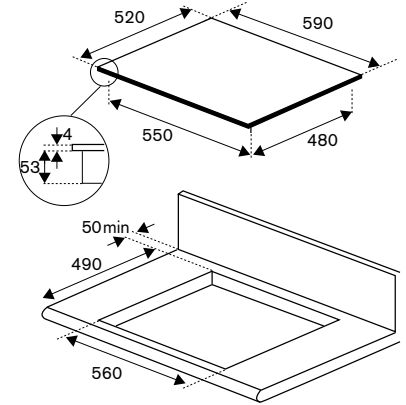
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P604IM2B2NE

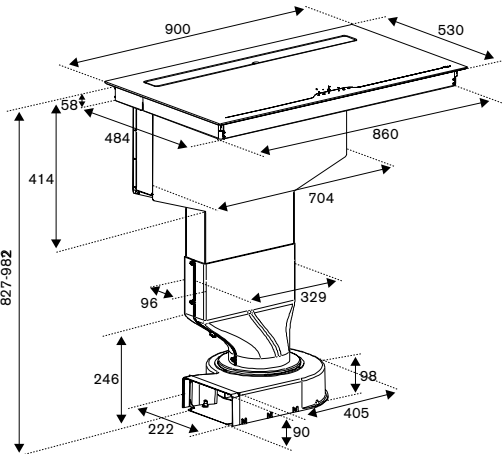


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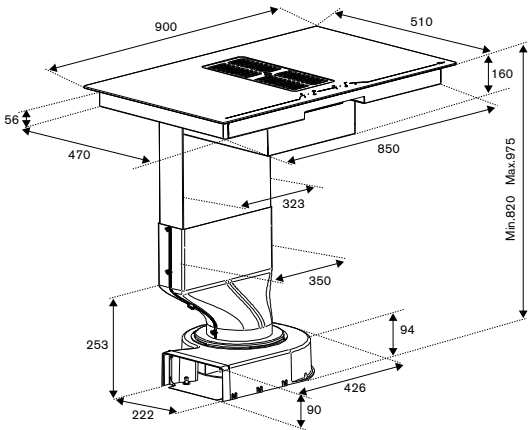


Inductions hobs
with integrated hood
90 cm

P904IBHNE

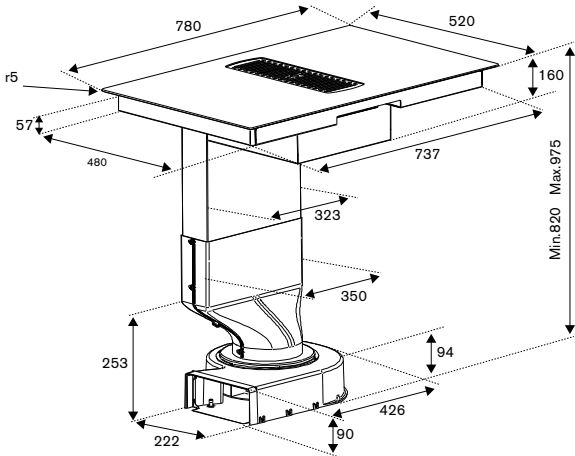


P904ICHNE



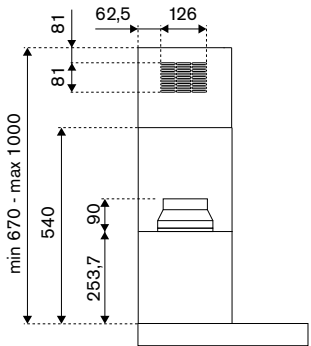
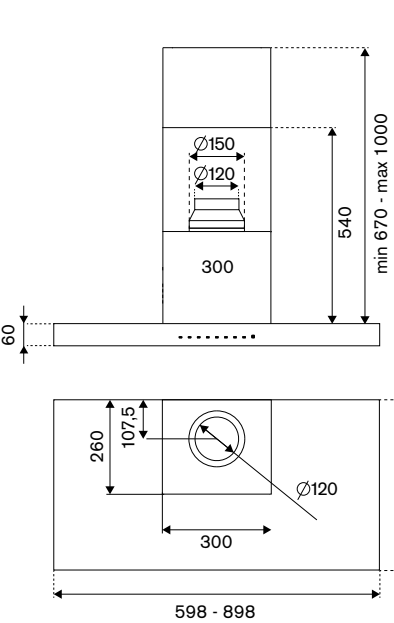
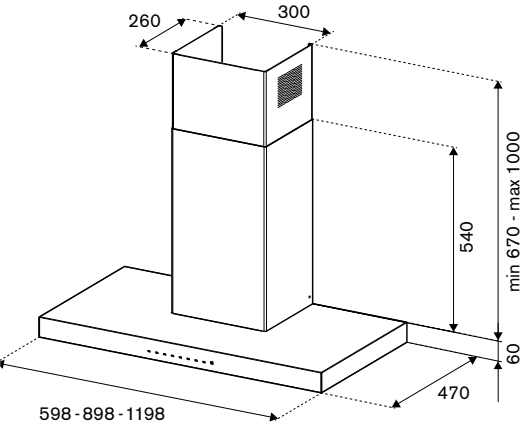
Inductions hobs
with integrated hood
78 cm

P784ICHNE

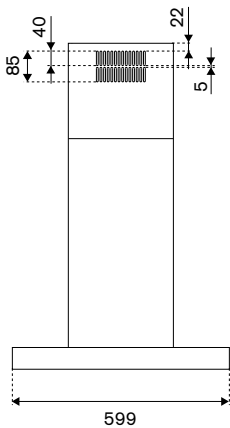
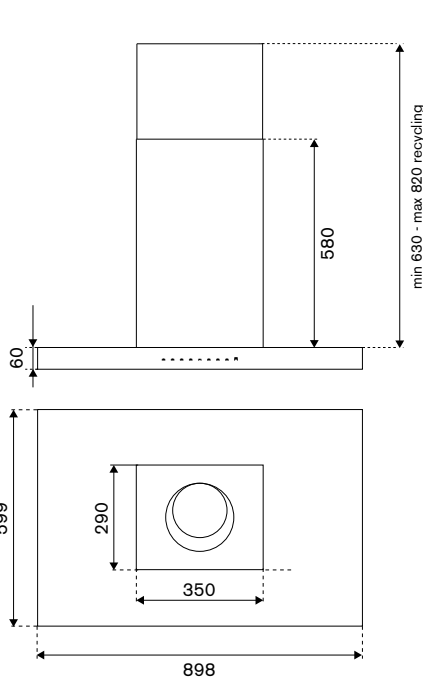
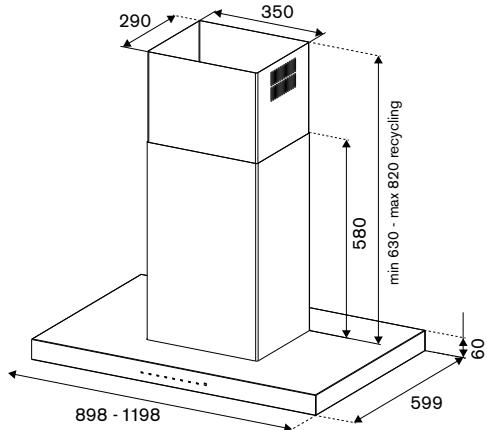


Hoods

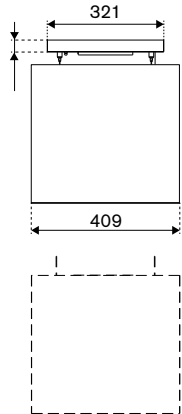
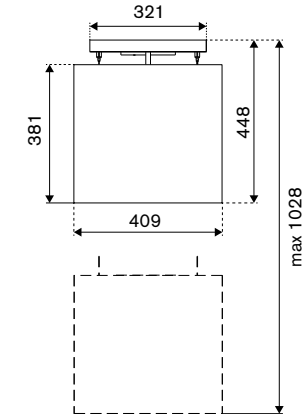
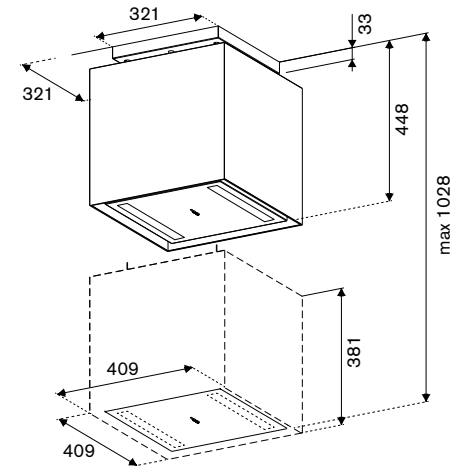
KT60PRO1XA
KT60PRO1XA
KT120PRO1XA



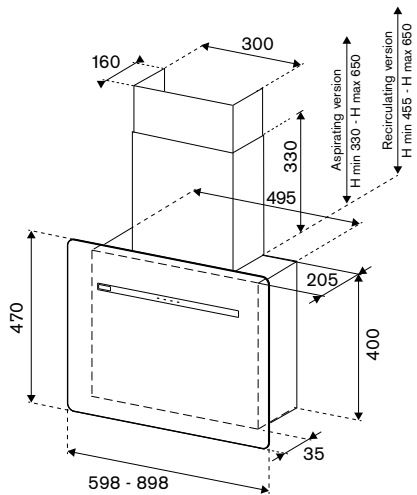
KTi90PRO1XA
KTI120PRO1XA



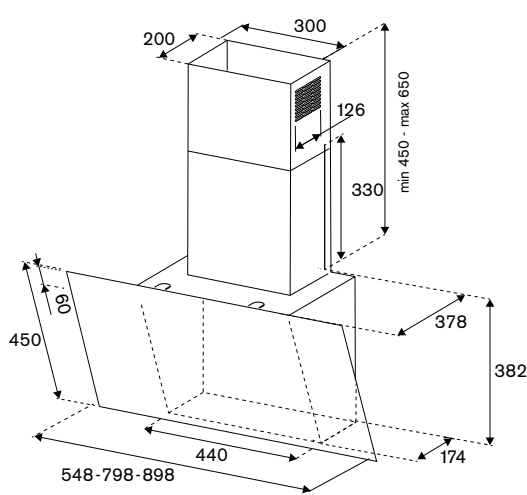
KUD40PRO1XA



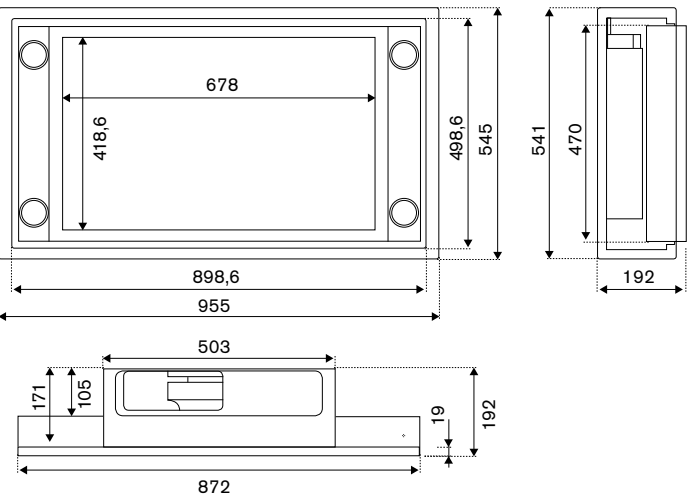
KV90PRO1NA



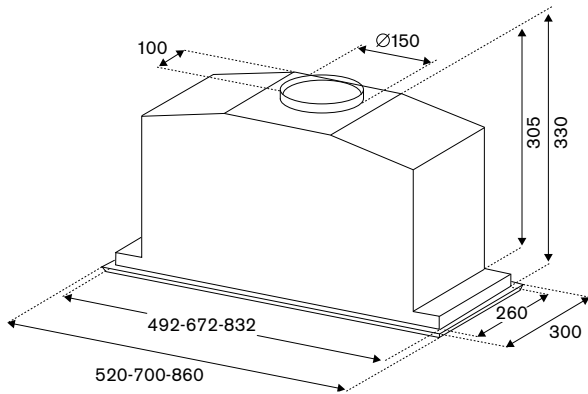
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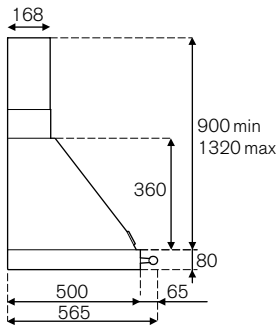
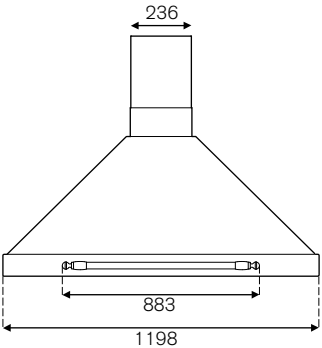
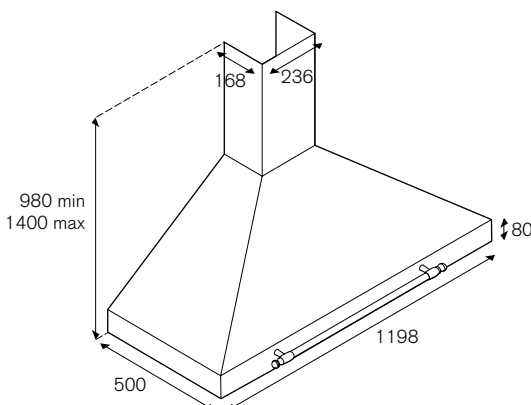
KC90PRO1XA



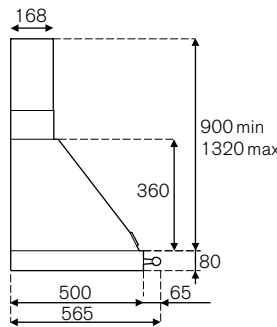
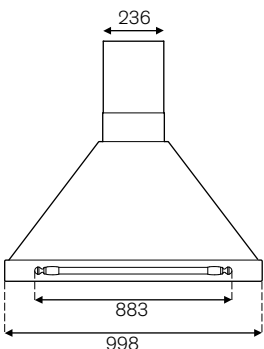
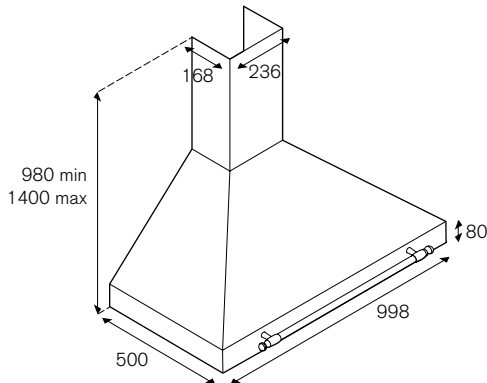
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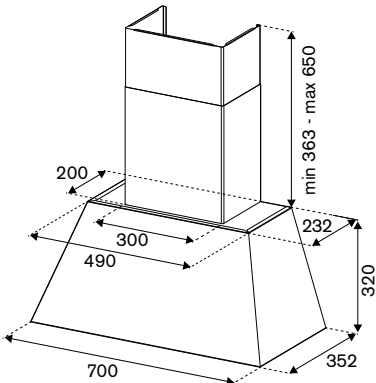
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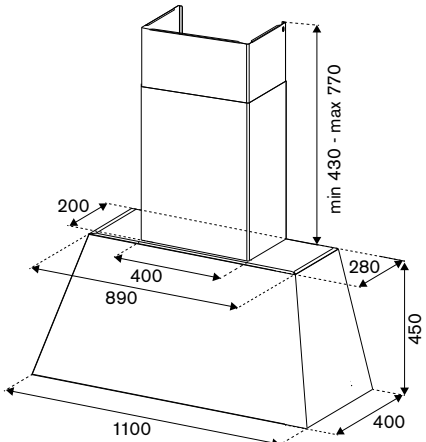
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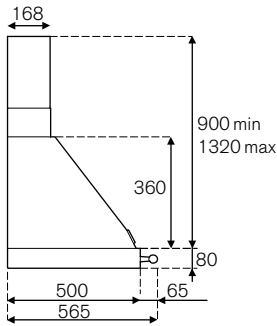
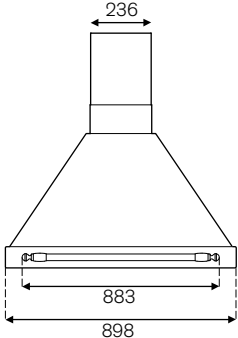
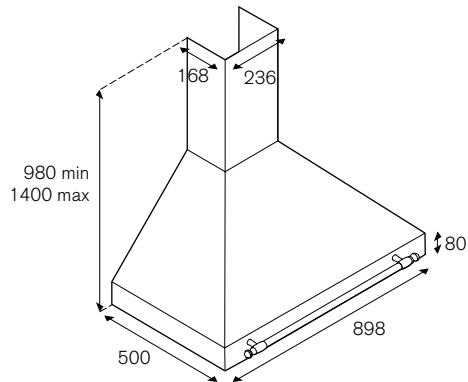
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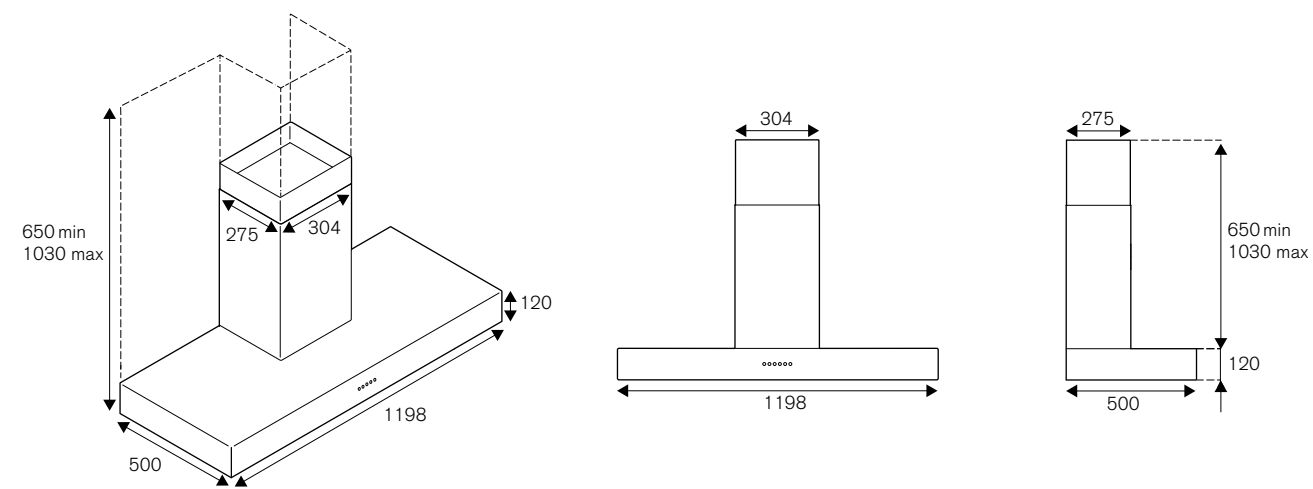
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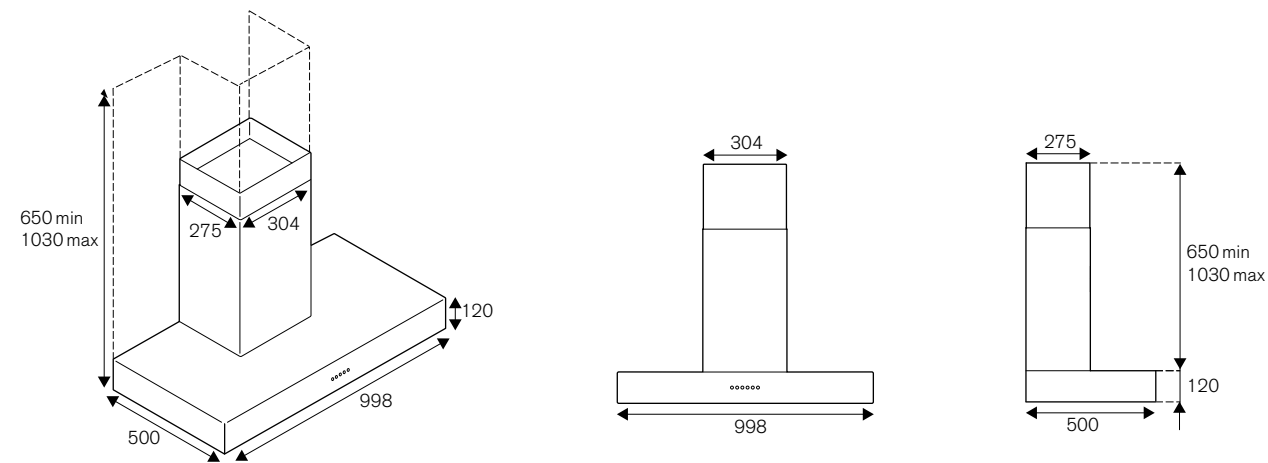
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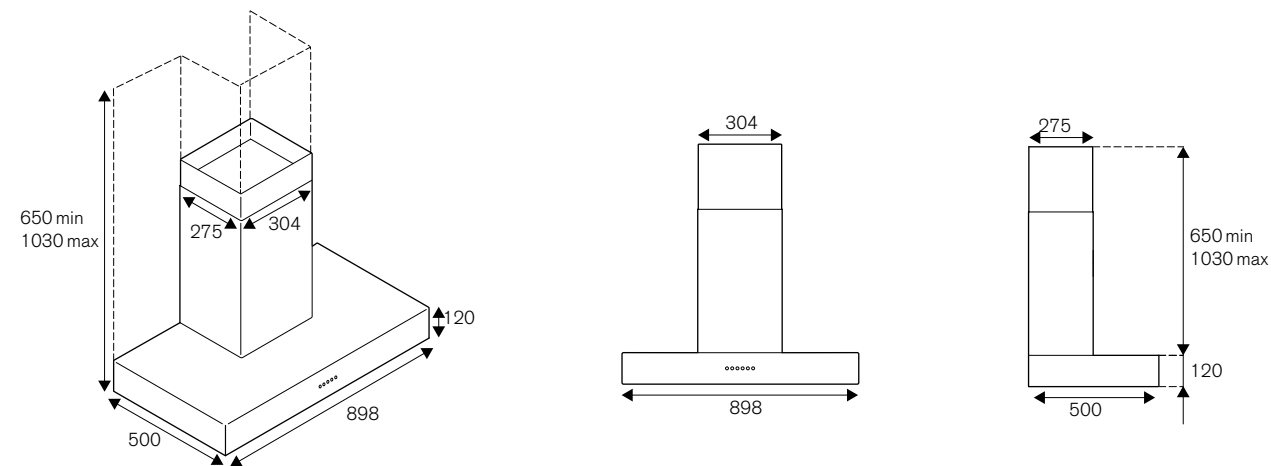
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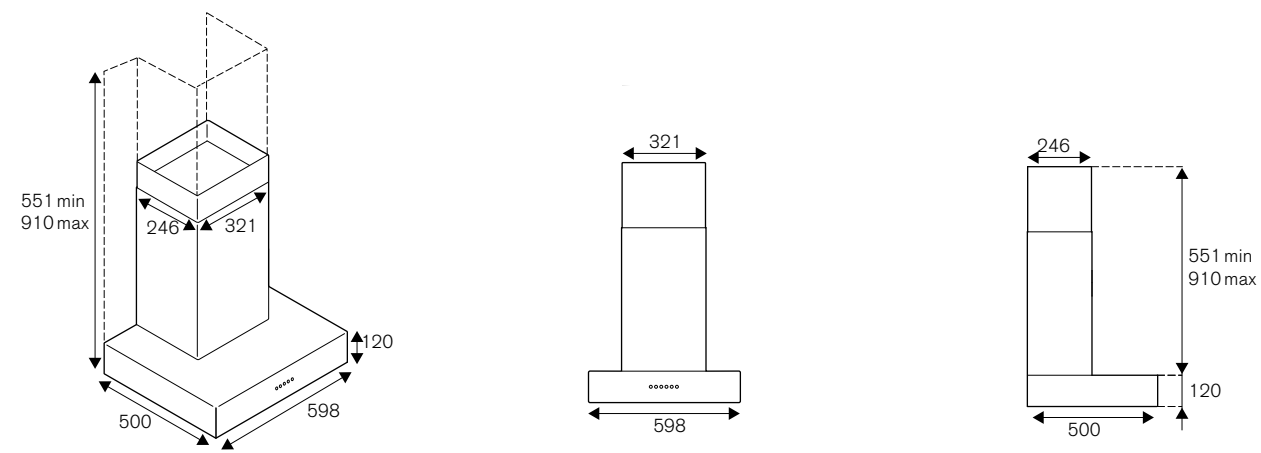
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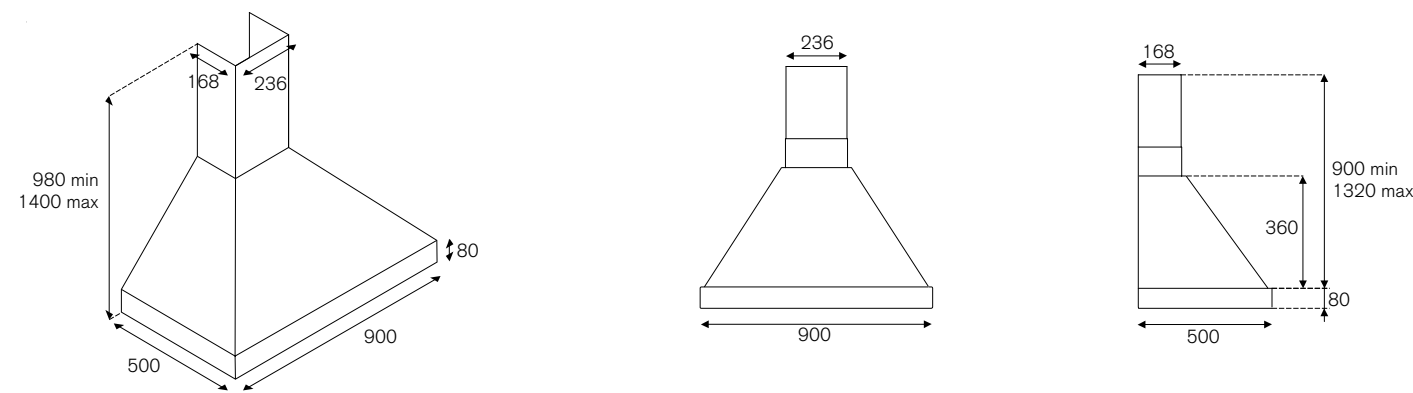
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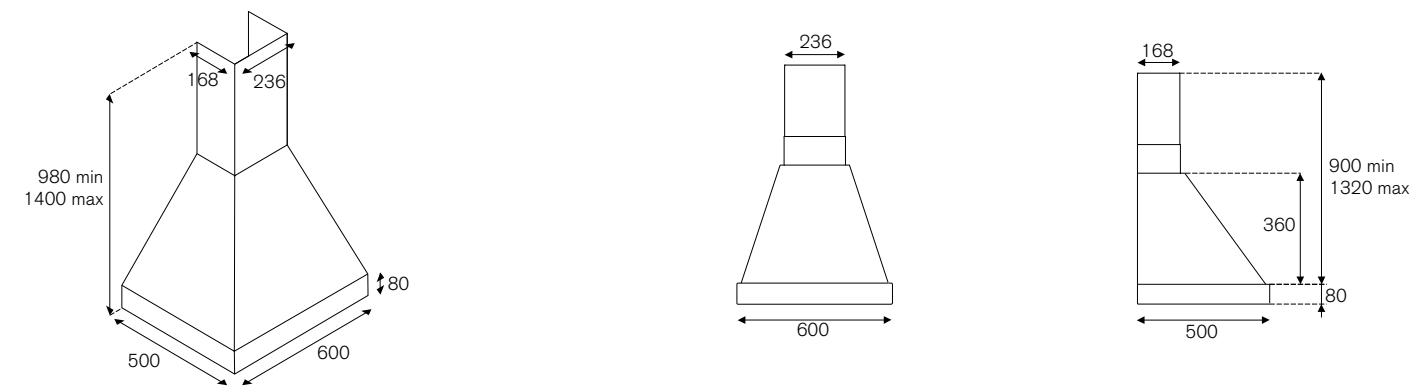
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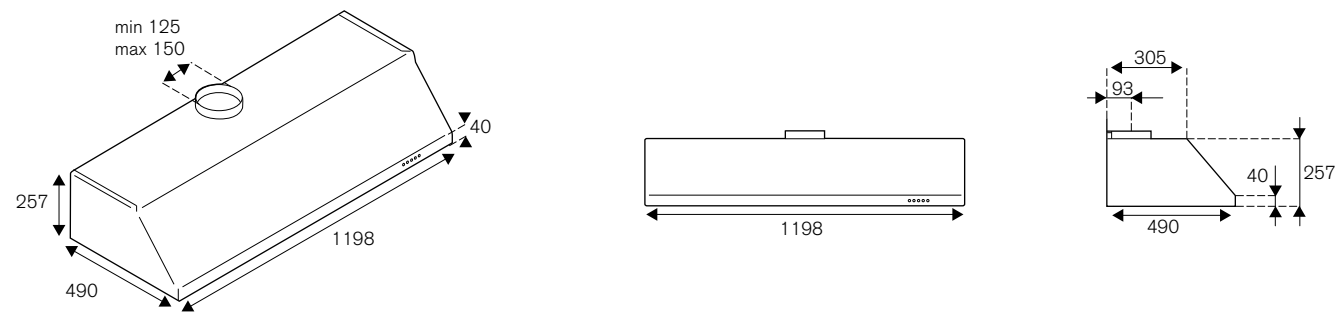
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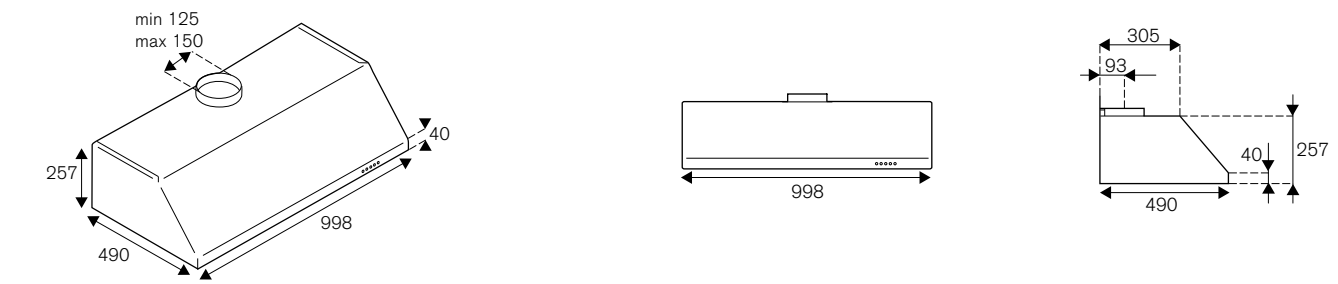
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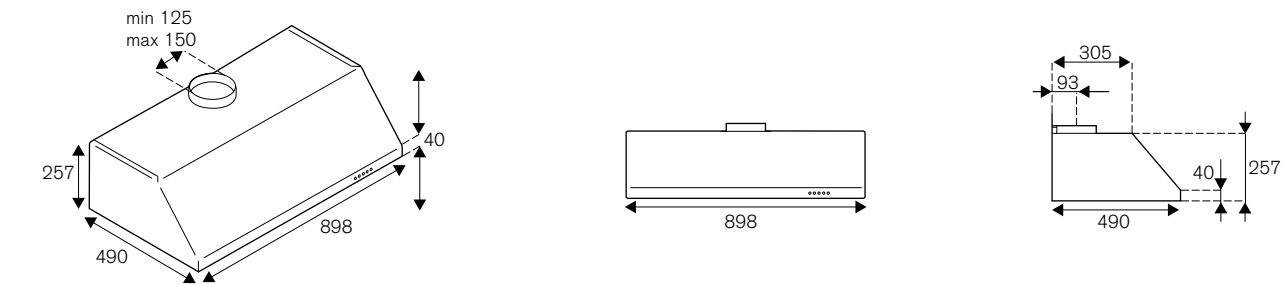
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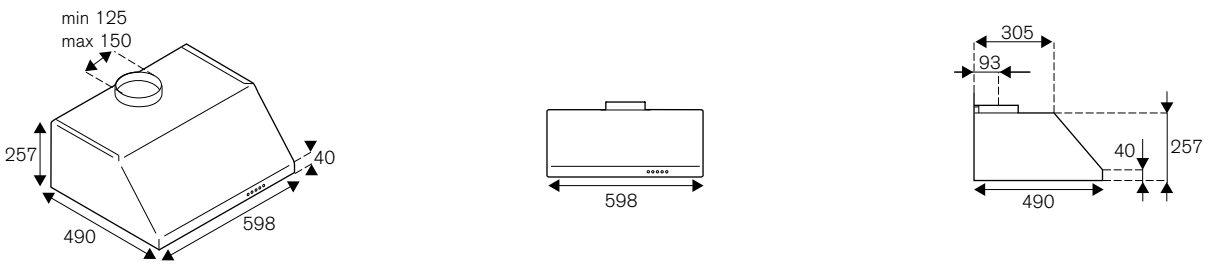
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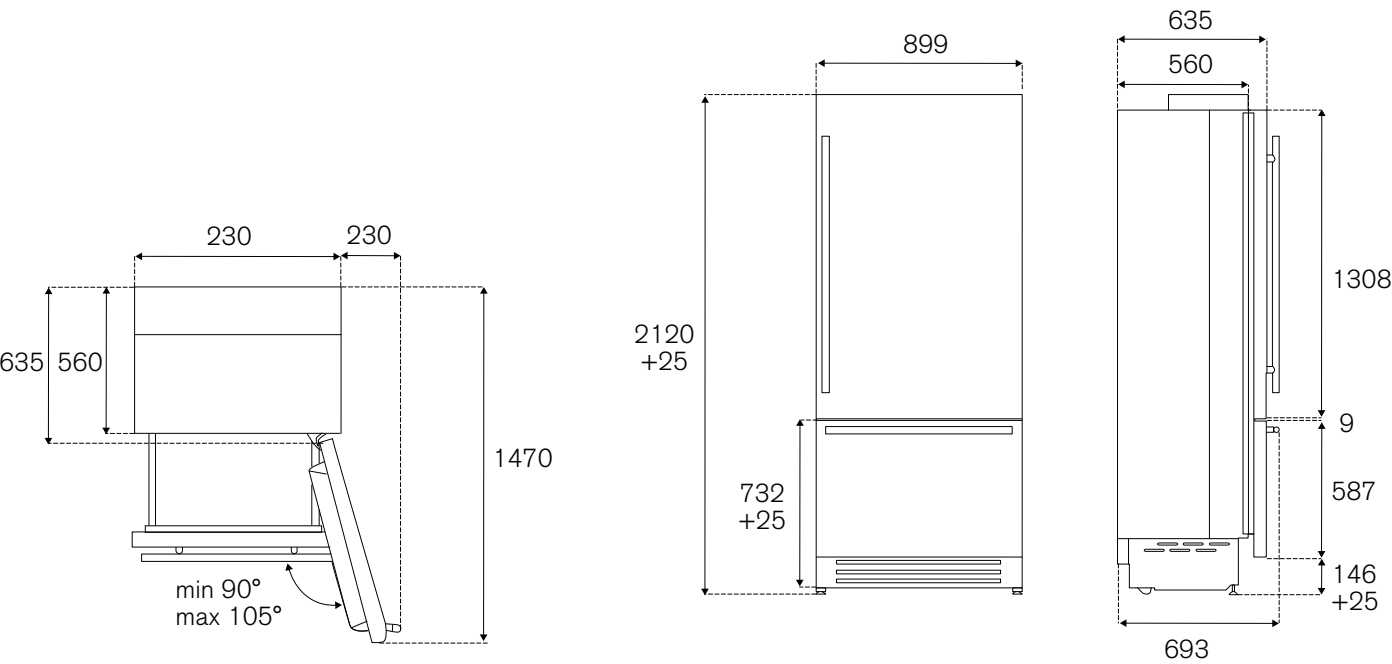


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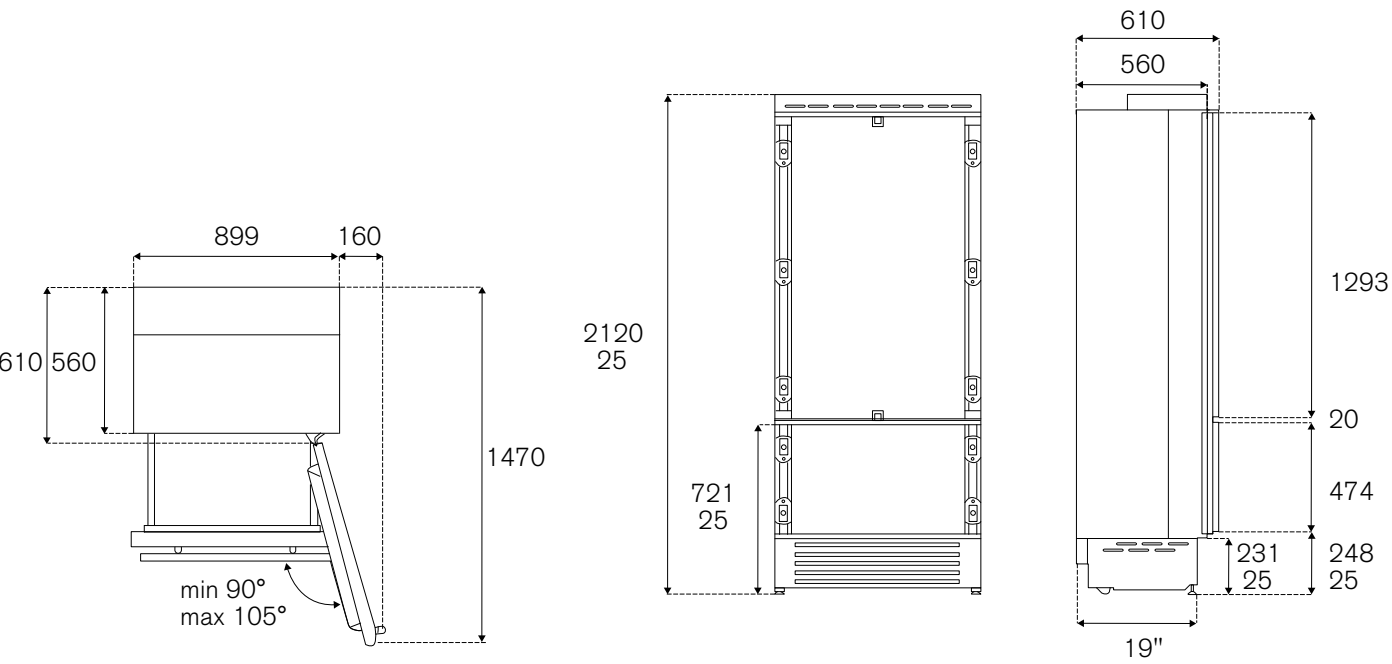


Built-in Refrigerators

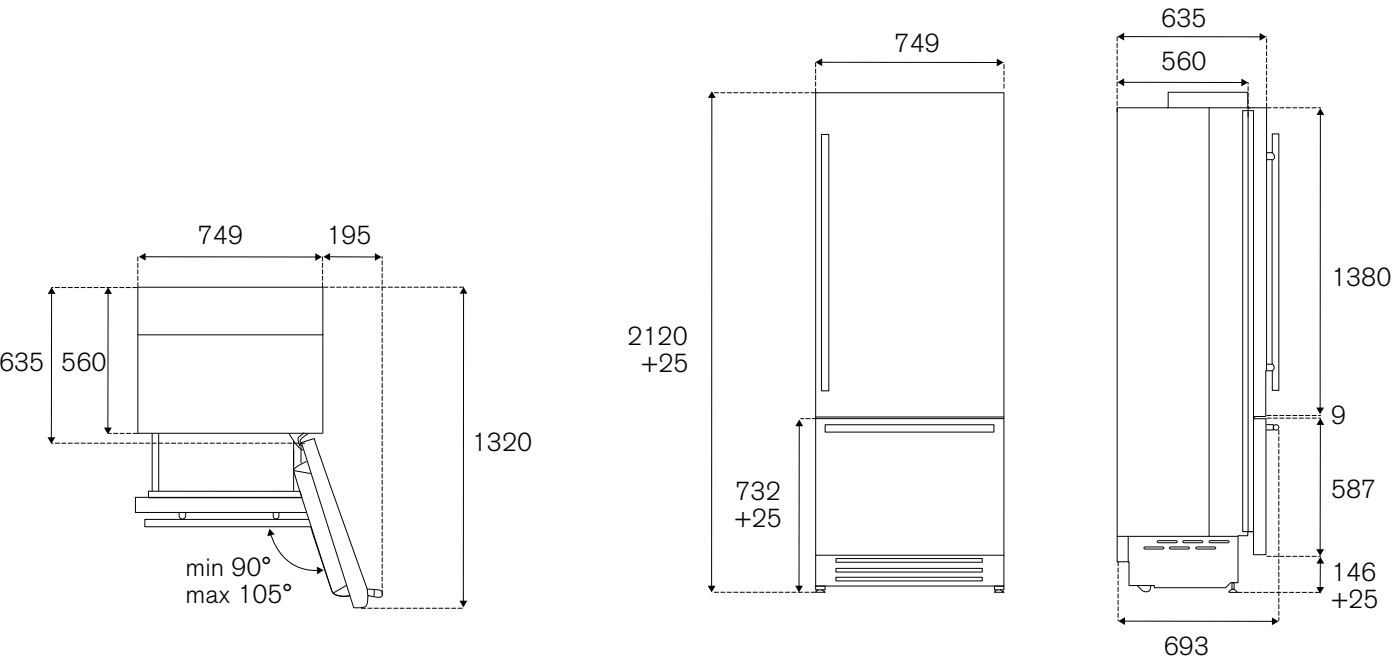
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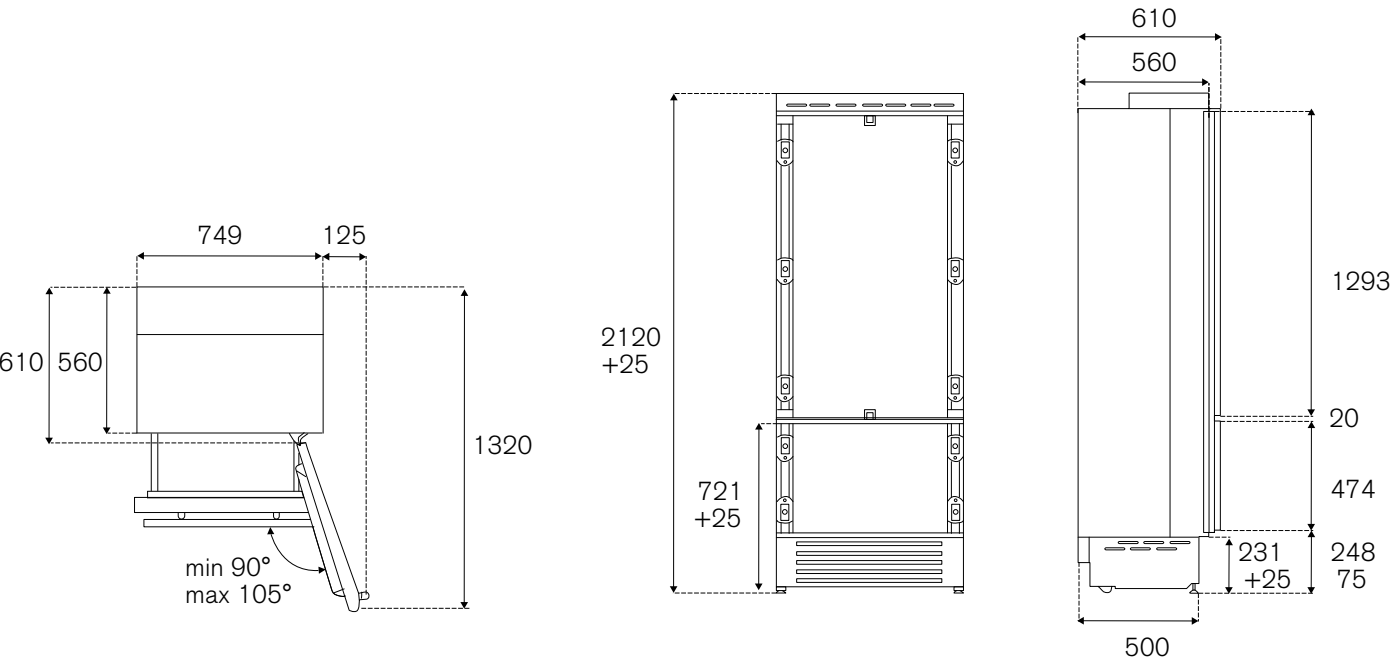
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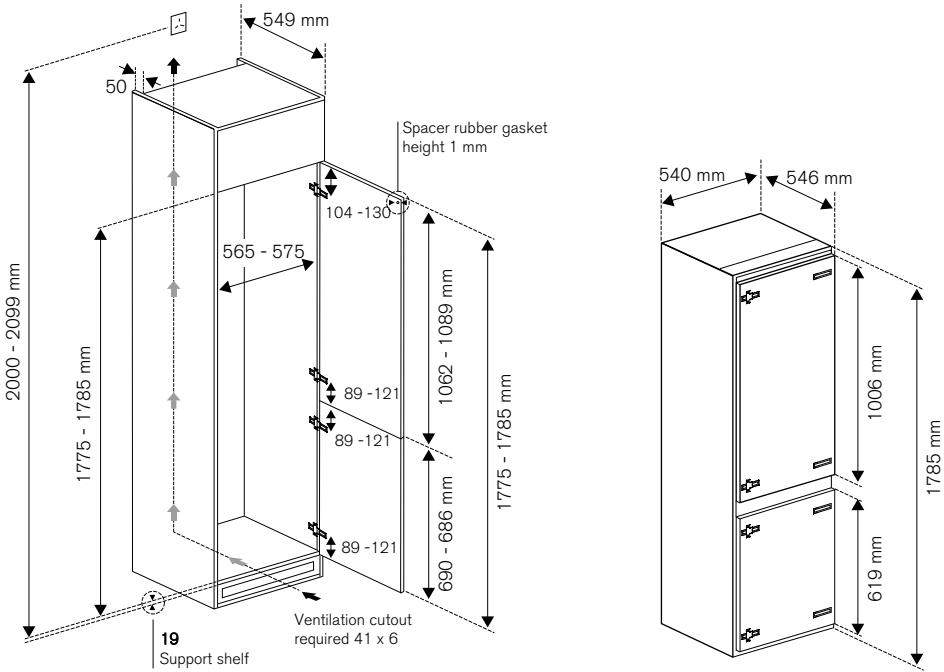
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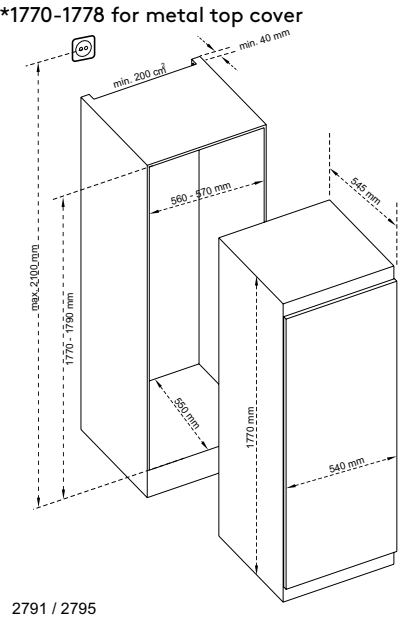
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REF60BIS

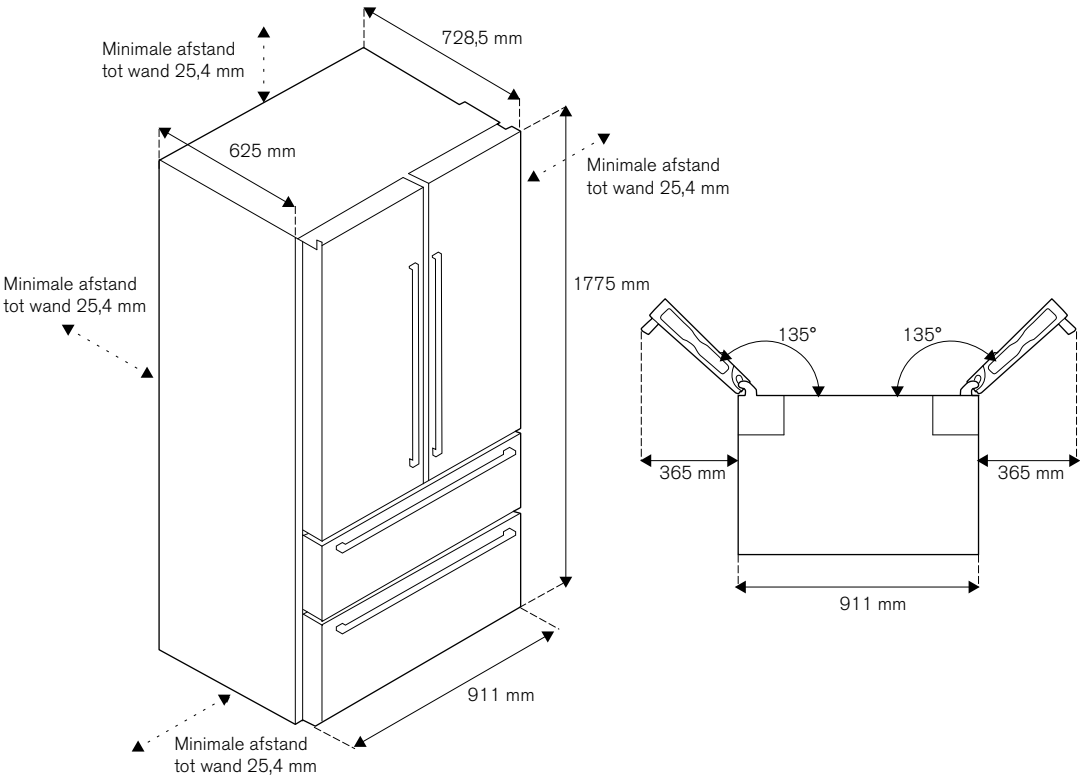


Built-in Larder and Freezer



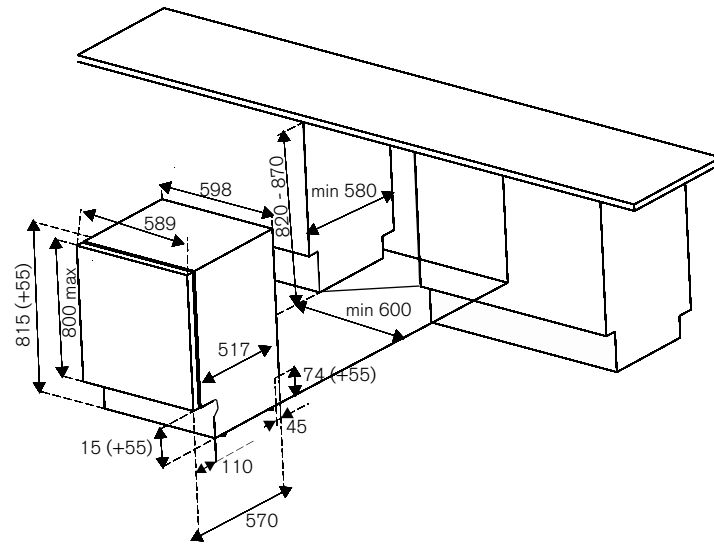
Free-standing Refrigerator

REF90X



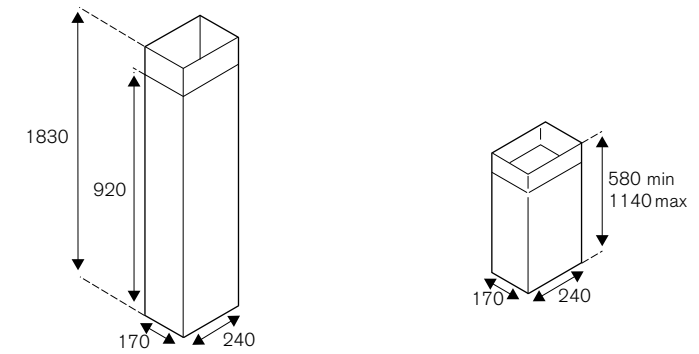
Dishwashers 60cm

DW60BITS

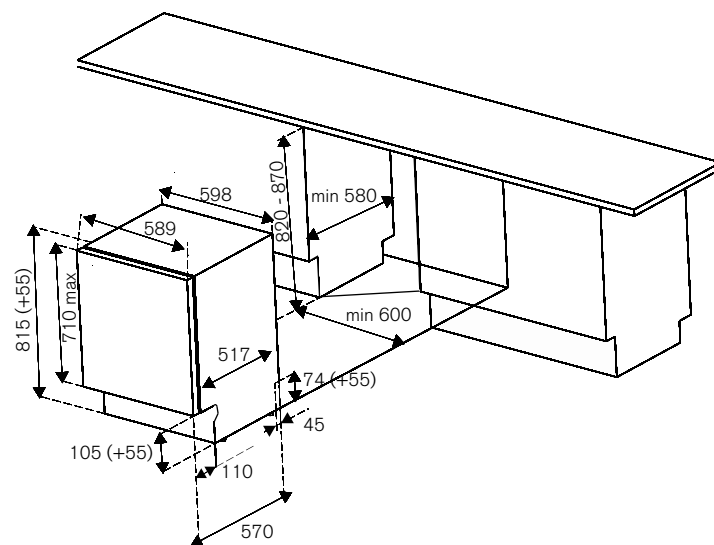


Cooker hood chimneys

901262
901281

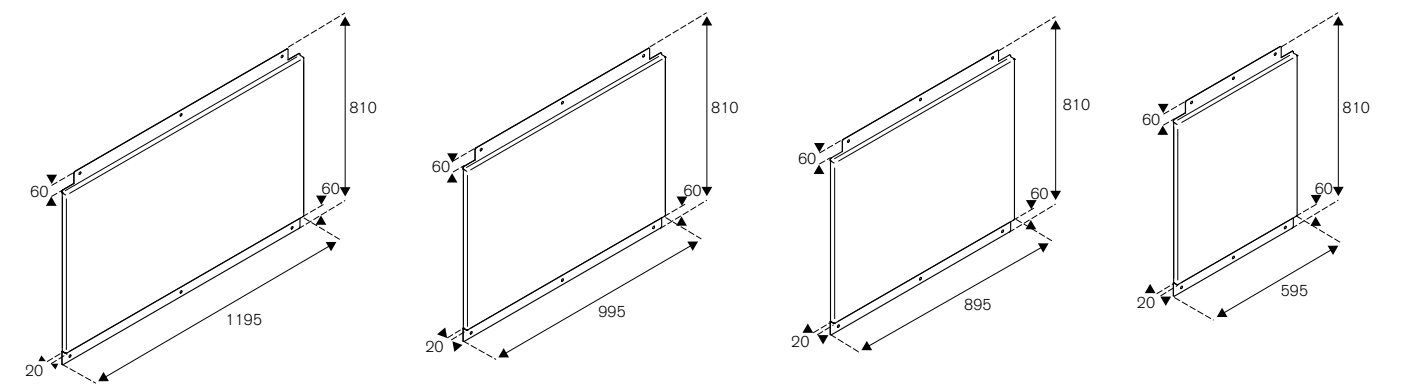


DW60BIT
DW60BIV



Splashbacks

901368
901367
901348
901347



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Where to buy your Bertazzoni appliance
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