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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.
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 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.

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
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.
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.
Berlazzoni 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.
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.
The machines
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 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, refrigeration, 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 specialty 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 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 be 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 to 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 30°C and 270°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, LCD touch display and LED display. 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 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 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 grill.
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 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 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 brass 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.
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 install. 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.

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

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. Stainless-steel Teppanyaki griddle segments have electric heating elements, operated by two separate controls for different temperature zones. Two-zone induction segments in ceramic glass provide extremely fast, safe and accurate cooking. Whether you want to perfect one particular style of cooking or enjoy experimenting with different cuisines, Bertazzoni segmented hobs will help you achieve the best results. 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, 110, 100, 90cm

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
110, 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.
Choose the best of both
Hybrid oven with gas top 90cm

Bertazzoni’s unique hybrid ovens with gas tops are the last word in versatility, offering all the functionality and benefits of two ovens in one. Simply select the right fuel and settings to suit the dish you’re cooking and you’re in complete control of the process. The multi-function oven has 11 programmes, so it is very flexible and adaptable to any dish you choose.

If you’re baking fish and or roasting meat, pizza or bread, choose the gas option. Because gas rapidly reaches high temperatures, it helps to seal the food and keep it juicy inside whilst crisping up the outside. The fan circulates the heat and natural humidity produced by gas combustion through the oven cavity helping bread and pizza bases rise. There are no hot or cool spots, so every part of each dish is cooked through evenly.

The oven is ideal for mid-to low-temperature cooking. If you’re baking or making a slow cooking recipe, choose the electric mode. It offers very precise temperature control and even heat distribution with the help of the fan. Unlike gas mode, the circular electric element provides a dry and uniform heat, that is easy to control at low temperatures. An electric grill completes the picture, along with a choice of settings that let you combine convection and grilling, baking and roasting.

All Bertazzoni range cookers are designed to be safe and save energy. They feature durable heavy duty shelves with telescopic slides that give you reassurance when you’re lifting a full casserole dish out of the oven or delicately sliding out a cake. Cool touch triple-glazing insulates the oven door to save energy and help you avoid accidental burns.

The solid brass burners on the gas top are of the finest quality. Infinitely adjustable, they help you cook with more finesse and create better results. Inspired by professional kitchens, the large work space has room for a multitude of pans without becoming overcrowded. The dual control wok burner is very versatile, easily adjustable to keep your pan at the right temperature while you stir fry. Ergonomically designed for ease of use the one-piece stainless steel top has no screws or holes, so it can be cleaned in moments.
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 high-tech 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 78cm and 60cm width.

The internal configuration is designed for maximum flexibility. The FlexMode Refrigerator-Freezer allows you 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 is 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 at the bottom of the fridge compartment 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 gallon-size 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 7 or 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 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 quietest operation, so the kitchen remains calm and relaxed. At the end of each washing programmes, the door can open 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.

* Depending on the model.
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.
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 oven 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 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. 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 30°C and 270°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 ensure 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 the 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.
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, giving 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, giving 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.
Bertazzoni built-in fridge-freezers are extremely quiet and efficient. This is achieved through a design that includes 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 range 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 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 7 or 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.

* Depending on the model.
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 commercial style handles define all the appliances, which are engineered for performance and beautifully styled. The appliances integrate seamlessly with each other and with your kitchen.
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 110cm 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
110, 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. 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. 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 a 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 burners that allow the flame to be adjusted in very small increments, helping you cook very precisely. Where fitted, the dual-ring power burners 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 progressive choice
Electric oven and induction top
110, 100, 90cm

The advanced Master Series range cookers are also available in full electric version featuring an electric oven with an induction hob. Beautifully engineered, they are very easy to use and maintain. The choice of three matt 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.

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 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.
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; 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.

* Depending on the model.

“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 41dbA. 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.
THE MACHINES

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.

* Depending on the model.
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.
The Heritage Series is a seamless solution for the modern kitchen. All the elements of both the 60cm ovens and 45cm specialty 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 are very much focused on the future. From electric 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 ensure 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.

* Depending on the model.
**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 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.

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**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.

“Our deepest mission is to make people happy through products that give pleasure”
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 of metal chrome or copper. The new design cast iron pan supports create a large cooking surface with better stability for pans. Exceptional control is delivered through the dual-burner 8Kw 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.
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 stainless steel 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. 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 well designed, 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.

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 a creating a crispy bottom.

Safety in the kitchen is paramount, so the oven features a triple-glazed, cool touch door that helps you avoid accidental 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 fridge freezer 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 gallon-size 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 41dB.

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/freeze/Fresco usage option. Some models can be installed with stainless steel doors or custom kitchen cabinet panels.
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 7 or 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 programme, 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.

* Depending on the model.
Colours and finishes
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.
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.
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 finely milled 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.

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**Metals**

- **Copper**
- **Zinc**
- **Stainless steel**

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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 of copper highlights to bring a traditional, welcoming yet modern feel to the look of your kitchen.
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
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
<table>
<thead>
<tr>
<th>Feature/technology</th>
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<tbody>
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<td>• Automatic, smooth operating soft close hinge</td>
<td>• Cleaner look in contact areas</td>
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<tr>
<td>• Up to 4 layers of glass</td>
<td>• Removable glass</td>
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<td>• New, wider oven window</td>
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**Cavity**

**Size**

**Benefit**
- Biggest oven cavity in category

**Feature/technology**
- • Up to 76 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**

**Soft motion door**

**Benefit**
- • Ergonomic support for opening/closing the door

**Feature/technology**
- • Balanced door motion hinge

**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

**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

**Panorama window**

**Benefit**
- • Excellent visibility of all five cooking levels

**Feature/technology**
- • New, wider oven window

**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**
- • Up to A++

**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**
- • 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

**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

**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

**Digital food probe cooking**

**Benefit**
- • Precision cooking with programmed results

**Feature/technology**
- • Digital thermostat and user interface

**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

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  - 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
**TFT interface**

**Benefit**
- Great flexibility to choose the best cooking mode

**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

**Smart interface**

**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

**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**

**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 microwave 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

**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

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- Full size broiler and toaster function
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 grates offer large cooking surface and better stability
• Lightweight cast iron pan supports 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 5kw

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

Continuous pan support

Benefit
• Large cooking surface
• Better fit
• More stability for cookware

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

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

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

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

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

High speed induction and electric stainless steel griddle cooking

Benefit
• All available fuel and heating types available
• Choose to suit your preferences

Feature/technology
• Choose single and dual fuel

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

Segmented

Power burner 5kW

Benefit
• Two burners in one for more flexibility

Feature/technology
• Dual burner 5kw

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 or 5 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 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
• 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

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**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

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**Cooking Assist**

**Benefit**
- Cooking power support for specific cooking modes

**Feature/technology**
- Automated functions – defrosting, low temperature, boiling and Automatic Chef function

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**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

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**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

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**Max airflow**

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

**Feature/technology**
- 720-750 and 850 m³/h EBM Motor

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**Energy Class**

**Benefit**
- The best in class for energy saving

**Feature/technology**
- A++ and A+++
Bertazzoni Range Cookers are designed to offer best-in-class 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 a 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, 110cm and 120cm widths
- Extra-large oven design, with 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 powerful electric grill 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 modes
**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

*On Professional and Heritage series

**Dual control wok burner**

**Benefit**
- Highly versatile from simmer to boil

**Feature/technology**
- Independently controlled inner and outer ring

**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

*On Professional and Heritage series

**Colours**

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

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

**Multipurpose oven**

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

**Feature/technology**
- 11 oven programmes

*On Professional and Heritage series

**Food temperature probe***

**Benefit**
- Better, more predictable cooking result

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

*On Professional series

**Cool touch oven door**

**Benefit**
- Insulated for safety and energy saving

**Feature/technology**
- Triple glass oven door

**Induction cookers**

**Heavy duty oven shelves and telescopic slides***

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

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

*On Professional and Heritage series

**Grill**

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

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

**Profession digital programmer**

**Benefit**
- Easy to use and great results

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

*On Professional and Heritage series

**Spacious worktop**

**Benefit**
- Room for pots of all sizes

**Feature/technology**
- Large cooking surface

**Cool touch oven door**

**Benefit**
- Insulated for safety and energy saving

**Feature/technology**
- Triple glass oven door

**Profession 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

*On Professional series

**Multi function oven**

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

**Feature/technology**
- 11 oven programmes

*On Professional and Heritage series
**THE TECHNOLOGY**

- **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**

**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

---

**Built-in**

**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 (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

---

**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

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**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

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**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

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**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

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**Canopies**

**Benefit**
- Choice 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

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**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

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**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
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 undisrupted 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).
**The Bertazzoni Way**

### 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

**Benefit**
- +0° to 1,5°C

**Feature/Technology**
- Dedicated temperature control for fresh food crisper

### Digital Touch Controls

**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

### 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**
- Double pivot ‘lift & swing’ hinge

### 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

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

**Feature/Technology**
- Dedicated shelf controls and food contact surfaces designed for optimized food preservation
## 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 - Normal climate - operates between +16°C - +32°C
  - ST - Subtropical climate - operates between +18°C - +38°C
  - T - Tropical climate - operates between +18°C - +43°C

## 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

## Digital touch controls

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

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

## Temperature controlled twin crispers

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

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

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

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,
  - Displays programmes (8), zone wash, delay start, functions (4), error codes, delay and remaining time

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

Inlet Hose

**Benefit**
- Avoids risk of leaks
The Bertazzoni philosophy
Green responsibilities

Bertazzoni is very proud to be the world’s oldest family-owned appliance manufacturer. With pride comes responsibility. Not surprisingly, as the business has passed from generation to generation, it has always been conscious of its responsibilities to the future. The sustainability of this enterprise is close to the hearts of those who work in it, 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.”
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.
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.”
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."

“The Bertazzoni Philosophy

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

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 ensure that the information in these pages is correct it may be subject to technical inaccuracies or typographical errors.

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**Cookers**

**Professional Series**

**PRO100SMFEX**
100cm 6-burner electric double oven

- Gas: 6 gas + 1 griddle
- Stove top: Stainless steel squared
- Knobs: Knobs
- Controls: Knobs and digital programmer with food probe
- Oven cavity: Main oven + auxiliary oven
- Oven volume: Main oven 69 L, auxiliary 54 L
- Knobs and digital programmer: With food probe
- Inner oven door: Stainless steel legs
- Drawer: Stainless steel legs
- Technical specifications:
  - Electrical requirements: 220-240 V, 50/60 Hz, 50 A
  - Energy rating: Main oven A, auxiliary oven A
  - Colour options

**PRO110SMFEX**
110cm induction top electric triple oven

- Induction: 5 induction
- Knobs: Knobs
- Oven cavity: Main oven + auxiliary oven + third oven
- Oven volume: Main oven 69 L, auxiliary 54 L, third 24 L
- Knobs and digital programmer: With food probe
- Inner oven door: Stainless steel legs
- Drawer: Stainless steel legs
- Technical specifications:
  - Electrical requirements: 220-240 V, 50/60 Hz, 50 A
  - Energy rating: Main oven A, auxiliary oven A
  - Colour options

**PRO1005IMFEX**
100cm induction top electric double oven

- Induction: 5 induction
- Knobs: Knobs
- Oven cavity: Main oven + auxiliary oven
- Oven volume: Main oven 69 L, auxiliary 54 L
- Knobs and digital programmer: With food probe
- Inner oven door: Stainless steel legs
- Drawer: Stainless steel legs
- Technical specifications:
  - Electrical requirements: 220-240 V, 50/60 Hz, 50 A
  - Energy rating: Main oven A, auxiliary oven A
  - Colour options

**PRO1105IMFEX**
110cm induction top electric triple oven

- Induction: 5 induction
- Knobs: Knobs
- Oven cavity: Main oven + auxiliary oven + third oven
- Oven volume: Main oven 69 L, auxiliary 54 L, third 24 L
- Knobs and digital programmer: With food probe
- Inner oven door: Stainless steel legs
- Drawer: Stainless steel legs
- Technical specifications:
  - Electrical requirements: 220-240 V, 50/60 Hz, 50 A
  - Energy rating: Main oven A, auxiliary oven A
  - Colour options
### Worktop

- **Cooking zones**: 6 gas, stainless steel squared
- **Knobs**: metal coated
- **Pan support**: cast iron
- **Flame failure device - one hand ignition**: •
- **Standard accessories**: wok adapter, simmer ring

### Cooking zones

- **Front right**: Ø 16 cm, 1100 W - 1400 W
- **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

### Oven cavity

- **Main oven type**: electric multifunction with electric grill
- **Main oven equipment**: 1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- **Auxiliary oven type**: electric conventional with electric grill
- **Auxiliary oven equipment**: 1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
- **Third oven**: –
- **Oven volume**: main 69 L, auxiliary 38 L
- **Inner oven door**: triple removable glass
- **Oven door closing**: anti-slam system

### Technical specifications

- **Electrical requirements**: 220/240 V, 50/60 Hz, 50 A, 11500 W
- **Energy rating**: main oven A, auxiliary oven A4
- **Colour options**: PRO1005IMFEDXT (90 cm induction top electric double oven)
- **Main oven type**: electric multifunction with electric grill
- **Main oven equipment**: 1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- **Auxiliary oven type**: electric conventional with electric grill
- **Auxiliary oven equipment**: 1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
- **Third oven**: –
- **Oven volume**: main 69 L, auxiliary 38 L
- **Inner oven door**: triple removable glass
- **Oven door closing**: anti-slam system

### Bottom

- **Technical specifications**: 220/240 V, 50/60 Hz, 50 A, 11500 W
- **Energy rating**: main oven A, auxiliary oven A4
- **Colour options**: PRO1005IMFEDXT (90 cm induction top electric double oven)
- **Main oven type**: electric multifunction with electric grill
- **Main oven equipment**: 1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- **Auxiliary oven type**: electric conventional with electric grill
- **Auxiliary oven equipment**: 1 wire shelf, 1 baking tray, 1 grill mesh, 1 light
- **Third oven**: –
- **Oven volume**: main 69 L, auxiliary 38 L
- **Inner oven door**: triple removable glass
- **Oven door closing**: anti-slam system

### Footnotes

- **XT**: XT
- **NET**: NET
- **BIT**: BIT
- **GIT**: GIT
- **ART**: ART
- **ROT**: ROT
- **VIT**: VIT
### Technical Data

#### Pro 906HFSXST
- **Worktop:** 3Zone induction electric oven
- **Cooking zones:** 6 gas
- **Knobs:** Stainless steel squared, brass, cast iron
- **Standard accessories:** Wok adapter, simmer ring
- **Front right:** Ø 16 cm, 1100 W - 1400 W
- **Back right:** Ø 20 cm, 2300 W - 3000 W
- **Center:** Ø 25 cm, 2500 W - 3000 W
- **Back left:** Ø 18 cm, 1100 W - 1400 W
- **Front left:** Ø 20 cm, 1400 W - 2000 W
- **Auxiliary oven:** Ø 16 cm, 1100 W - 1400 W
- **Knobs and digital programmer with food probe:** 1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- **Triple removable glass:** Anti-slam system
- **Drawer, stainless steel legs:** 220/240 V, 50/60 Hz, 3000 W

#### Pro 906HYBSXST
- **Worktop:** 3Zone induction electric oven
- **Cooking zones:** 6 gas
- **Knobs:** Stainless steel squared, brass, cast iron
- **Standard accessories:** Wok adapter, simmer ring
- **Front right:** Ø 16 cm, 1100 W - 1400 W
- **Back right:** Ø 20 cm, 2300 W - 3000 W
- **Center:** Ø 25 cm, 2500 W - 3000 W
- **Back left:** Ø 18 cm, 1100 W - 1400 W
- **Front left:** Ø 20 cm, 1400 W - 2000 W
- **Auxiliary oven:** Ø 16 cm, 1100 W - 1400 W
- **Knobs and digital programmer with food probe:** 1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- **Triple removable glass:** Anti-slam system
- **Drawer, stainless steel legs:** 220/240 V, 50/60 Hz, 3000 W

#### Pro 906IMFESXST
- **Worktop:** 3Zone induction electric oven
- **Cooking zones:** 5 induction
- **Knobs:** Stainless steel squared, metal coated
- **Standard accessories:** Wok adapter, simmer ring
- **Front right:** Ø 16 cm, 1100 W - 1400 W
- **Back right:** Ø 20 cm, 2300 W - 3000 W
- **Center:** Ø 25 cm, 2500 W - 3000 W
- **Back left:** Ø 18 cm, 1100 W - 1400 W
- **Front left:** Ø 20 cm, 1400 W - 2000 W
- **Auxiliary oven:** Ø 16 cm, 1100 W - 1400 W
- **Knobs and digital programmer with food probe:** 1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- **Triple removable glass:** Anti-slam system
- **Drawer, stainless steel legs:** 220/240 V, 50/60 Hz, 47.4 A, 10900 W

#### Pro 905IMFESXST
- **Worktop:** 3Zone induction electric oven
- **Cooking zones:** 5 induction
- **Knobs:** Stainless steel squared, metal coated
- **Standard accessories:** Wok adapter, simmer ring
- **Front right:** Ø 16 cm, 1100 W - 1400 W
- **Back right:** Ø 20 cm, 2300 W - 3000 W
- **Center:** Ø 25 cm, 2500 W - 3000 W
- **Back left:** Ø 18 cm, 1850 W - 3000 W
- **Front left:** Ø 20 cm, 1400 W - 2000 W
- **Auxiliary oven:** Ø 16 cm, 1100 W - 1400 W
- **Knobs and digital programmer with food probe:** 1 telescopic glide shelf, 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- **Triple removable glass:** Anti-slam system
- **Drawer, stainless steel legs:** 220/240 V, 50/60 Hz, 43 A, 9900 W
Cookers
Master Series

MAS1105IMFETXE
110cm 5 burner electric triple oven

- Gas: stainless steel squared
- Knobs: soft touch
- Pan support: cast iron
- Inner oven door: triple removable glass
- Oven controls: knobs and thermometer
- Oven volume: main 69 L, auxiliary 54 L, third 24 L
- Third oven: electric grill
- Auxiliary oven functions:
  - 1 wire shelf, 1 grill mesh, tray handle, 1 light
- Auxiliary oven equipment: 1 wire shelf, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Main oven functions: electric multifunction with electric grill
- Main oven equipment: 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Cooking zones:
  - Front right: Ø 23 cm, 2300 W - 3300 W
  - Front left: Ø 20 cm, 1400 W - 1400 W
  - Center: Ø 23 cm, 2300 W - 3300 W
  - Back right: Ø 20 cm, 1400 W - 2000 W
  - Back left: Ø 20 cm, 1400 W - 2000 W

MAS1005IMFETXE
100cm induction top electric double oven

- Gas: stainless steel squared
- Knobs: soft touch
- Pan support: cast iron
- Inner oven door: triple removable glass
- Oven controls: knobs and thermometer
- Oven volume: main 69 L, auxiliary 54 L
- Third oven: electric grill
- Auxiliary oven functions: 1 wire shelf, 1 grill mesh, tray handle, 1 light
- Auxiliary oven equipment: 1 wire shelf, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Main oven functions: electric multifunction with electric grill
- Main oven equipment: 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Cooking zones:
  - Front right: Ø 16 cm, 1100 W - 1400 W
  - Front left: Ø 20 cm, 2300 W - 3300 W

MAS1006MFEDXE
100cm 6 burner electric double oven

- Gas: stainless steel squared
- Knobs: soft touch
- Pan support: cast iron
- Inner oven door: triple removable glass
- Oven controls: knobs and thermometer
- Oven volume: main 69 L, auxiliary 54 L
- Third oven: electric grill
- Auxiliary oven functions: 1 wire shelf, 1 grill mesh, tray handle, 1 light
- Auxiliary oven equipment: 1 wire shelf, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Main oven functions: electric multifunction with electric grill
- Main oven equipment: 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Cooking zones:
  - Front right: Ø 16 cm, 1100 W - 1400 W
  - Front left: Ø 20 cm, 2300 W - 3300 W

MAS1006MFETXE
100cm 6 burner electric triple oven

- Gas: stainless steel squared
- Knobs: soft touch
- Pan support: cast iron
- Inner oven door: triple removable glass
- Oven controls: knobs and thermometer
- Oven volume: main 69 L, auxiliary 54 L, third 24 L
- Third oven: electric grill
- Auxiliary oven functions: 1 wire shelf, 1 grill mesh, tray handle, 1 light
- Auxiliary oven equipment: 1 wire shelf, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Main oven functions: electric multifunction with electric grill
- Main oven equipment: 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Cooking zones:
  - Front right: Ø 23 cm, 2300 W - 3300 W
  - Front left: Ø 20 cm, 1400 W - 1400 W

MAS1005IMFETXE
100cm induction top electric triple oven

- Gas: stainless steel squared
- Knobs: soft touch
- Pan support: cast iron
- Inner oven door: triple removable glass
- Oven controls: knobs and thermometer
- Oven volume: main 69 L, auxiliary 54 L, third 24 L
- Third oven: electric grill
- Auxiliary oven functions: 1 wire shelf, 1 grill mesh, tray handle, 1 light
- Auxiliary oven equipment: 1 wire shelf, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Main oven functions: electric multifunction with electric grill
- Main oven equipment: 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Cooking zones:
  - Front right: Ø 16 cm, 1100 W - 1400 W
  - Front left: Ø 20 cm, 2300 W - 3300 W

MAS1106MFEDXE
110cm 6 burner electric double oven

- Gas: stainless steel squared
- Knobs: soft touch
- Pan support: cast iron
- Inner oven door: triple removable glass
- Oven controls: knobs and thermometer
- Oven volume: main 69 L, auxiliary 54 L, third 24 L
- Third oven: electric grill
- Auxiliary oven functions: 1 wire shelf, 1 grill mesh, tray handle, 1 light
- Auxiliary oven equipment: 1 wire shelf, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Main oven functions: electric multifunction with electric grill
- Main oven equipment: 2 wire shelves, 1 baking tray, 1 grill mesh, tray handle, 1 light
- Cooking zones:
  - Front right: Ø 16 cm, 1100 W - 1400 W
  - Front left: Ø 20 cm, 2300 W - 3300 W
Worktop
Cooking zones 5 induction 5 gas
Worktop design – stainless steel squared
Worktop control knobs knobs
Burners type – aluminium
Knobs soft touch soft touch
Pan support – cast iron
Flame failure device – one hand ignition – •
Standard accessories – –

Cooking zones
Front right Ø 16 cm, 1100 W - 1400 W 1 auxiliary 0.48 kW - 1.00 kW
Back right Ø 20 cm, 2300 W - 3000 W 1 rapid 1.05 kW - 3.00 kW
Center Ø 16 cm, 1100 W - 1400 W 1 semi-rapid 0.60 kW - 1.75 kW
Front left Ø 20 cm, 1400 W - 2000 W 1 semi-rapid 0.60 kW - 1.75 kW
Back left – –
Griddle – –

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

Third oven
Main oven type – –
Main oven functions – –
Main oven equipment – –
Auxiliary oven type – –
Auxiliary oven functions – –
Auxiliary oven equipment – –

Bottom
flap, stainless steel legs flap, stainless steel legs

Technical specifications
Electrical requirements 220/240 V, 50/60 Hz, 50 A, 11500 W
Energy rating A
Colour options XE XE XE XE

MAS05MFEDXE 90cm induction top electric double oven
MAS05MFEDXE 90cm 5-burner electric double oven
MAS05MFESXE 90cm 5-burner electric oven
MAS604MFESXE 60cm 4-burner electric oven
Heritage Series

Cookers

HER1806MFEDNET 180cm 6-burner + griddle, electric double oven
Ast kitchen
- gas + 1 griddle
- stainless steel squared
- knobs
- brass
- solid metal
- solid metal
- solid metal
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER1806MFEDNET 180cm 6-burner electric triple oven top line
- gas
- stainless steel squared
- knobs
- brass
- solid metal
- solid metal
- solid metal
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER1806MFEDNET 180cm 6-burner electric double oven
- gas
- stainless steel squared
- knobs
- brass
- solid metal
- solid metal
- solid metal
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER090MFEDNET 90cm 6-burner electric double oven
- gas
- stainless steel squared
- knobs
- brass
- solid metal
- solid metal
- solid metal
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER090MFEDNET 90cm 6-burner electric triple oven
- gas
- stainless steel squared
- knobs
- brass
- solid metal
- solid metal
- solid metal
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER090MFEDNET 90cm induction top electric double oven
- gas
- stainless steel squared
- knobs
- metal coated
- solid metal
- stainless steel
- stainless steel
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER090MFEDNET 90cm induction top electric triple oven
- gas
- stainless steel squared
- knobs
- metal coated
- solid metal
- stainless steel
- stainless steel
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER090MFEDNET 90cm electric oven
- gas
- stainless steel squared
- knobs
- metal coated
- solid metal
- stainless steel
- stainless steel
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER090MFEDNET 90cm electric double oven
- gas
- stainless steel squared
- knobs
- metal coated
- solid metal
- stainless steel
- stainless steel
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

HER090MFEDNET 90cm electric triple oven
- gas
- stainless steel squared
- knobs
- metal coated
- solid metal
- stainless steel
- stainless steel
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer, stainless steel legs
- drawer, stainless steel legs
- drawer
- drawer
- drawer

Technical specifications

Cooking zones
- Front right
- Rear left
- Inner left
- Right front
- Right back
- Gas
- Black

Oven cavity
- Main oven type
- Main oven equipment
- Main oven functions
- Main oven cavity
- Third oven
- Inner oven door
- Oven door closing
- Bottom
- Technical specifications
- Electrical requirements
- Energy rating
- Colour options


### Built-in ovens

#### Professional Series

<p>| Features | Size | Oven fuel | Oven volume | Oven control | Knobs | Handle | Cavity finishing | Number of oven functions | Oven functions | Special functions | Cleaning | Steam assist | Total steam | Wire shelves | Sliding shelves | Trays | Food probe | Lamp | Oven lamps | Door hinges | Oven door glass | Stainless steel finishing | Technical specifications | Energy rating | Electrical requirements | Colours available |
|----------|------|-----------|-------------|--------------|-------|--------|-----------------|--------------------------|----------------|----------------|----------|--------------|-----------|--------------|-----------------|----------------|-----------------|--------|-------------|-------|------------|-----------|----------------|-----------------|--------------------------|----------------|-----------------|------------------------|
| <strong>F6011PROVPTX</strong> | 60cm | electric | 76L | knobs and touch TFT display | metal | metal | Pyro enamel grey | 11 | eco, Sabbath, proofing, defrost, keep warm, dehydrate | Hydro cleaning (steam function) and Pyrolytic cleaning (with eco function) | 1 Heavy Duty Flat + 1 Heavy Duty Shaped | 1 Enamelled Tray + 1 Enamelled Deep Tray + 1 Steam Tray + 1 Steam Tray Gastronorm 2/3 + 1 Trivet | soft opening + soft closing | 4 | anti-fingerprint | A++ | 220/240v, 50/60 Hz, 16A, 2800W |
| <strong>F6011PROEPTX</strong> | 60cm | electric | 76L | knobs and touch TFT display | metal | metal | Pyro enamel grey | 11 | eco, Sabbath, proofing, defrost, keep warm, dehydrate | Pyrolytic cleaning (with eco function) | 1 Heavy Duty Flat + 1 Heavy Duty Shaped | 1 Enamelled Tray + 1 Enamelled Deep Tray + 1 Steam Tray + 1 Steam Tray Gastronorm 2/3 + 1 Trivet | soft opening + soft closing | 4 | anti-fingerprint | A++ | 220/240v, 50/60 Hz, 16A, 2800W |
| <strong>F6011PROPLX</strong> | 60cm | electric | 76L | knobs and touch LCD display | metal | metal | Pyro enamel grey | 11 | eco, Sabbath, proofing, defrost, keep warm, dehydrate | Pyrolytic cleaning (with eco function) | 1 Heavy Duty Flat + 1 Heavy Duty Shaped | 1 Enamelled Tray + 1 Enamelled Deep Tray + 1 Steam Tray + 1 Steam Tray Gastronorm 2/3 | soft opening + soft closing | 4 | anti-fingerprint | A++ | 220/240v, 50/60 Hz, 13A, 2800W |</p>
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<td>Special functions</td>
<td>Eco, Sabbath, Proofing, Defrost, Keep Warm, Dehydrate</td>
<td>Eco, Sabbath, Proofing, Defrost, Keep Warm, Dehydrate</td>
<td>Hydro cleaning (Steam function) and Pyroitic cleaning (with Eco function)</td>
<td>Hydro cleaning</td>
<td>Hydro cleaning</td>
</tr>
<tr>
<td>Cleaning</td>
<td>Easy to Clean Enamel</td>
<td>Easy to Clean Enamel</td>
<td>Easy to Clean Enamel</td>
<td>Easy to Clean Enamel</td>
<td>Easy to Clean Enamel</td>
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<tr>
<td>Steam assist</td>
<td>Total Steam</td>
<td></td>
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<td>Total steam</td>
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<tr>
<td>Wire shelves</td>
<td>1 Enamelled Tray</td>
<td>1 Enamelled Tray</td>
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<td>1 Enamelled Tray</td>
<td>1 Enamelled Tray</td>
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<tr>
<td>Sliding shelves</td>
<td>1 Enamelled Tray</td>
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<td>1 Enamelled Tray</td>
<td>1 Enamelled Tray</td>
<td>1 Enamelled Tray</td>
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<tr>
<td>Trays</td>
<td>2 Heavy Duty Flat</td>
<td>2 Heavy Duty Flat</td>
<td>2 Heavy Duty Flat</td>
<td>2 Heavy Duty Flat</td>
<td>2 Heavy Duty Flat</td>
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<tr>
<td>Food probe</td>
<td>Multi Sense Food Probe</td>
<td>Multi Sense Food Probe</td>
<td>Multi Sense Food Probe</td>
<td>Multi Sense Food Probe</td>
<td>Multi Sense Food Probe</td>
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<td>Turnspit</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
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<tr>
<td>Oven lamps</td>
<td></td>
<td></td>
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<tr>
<td>Stainless steel finishing</td>
<td></td>
<td></td>
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</tbody>
</table>

**Technical specifications**

- **Energy rating**: A++
- **Electric requirements**: 220/240V, 50/60 Hz, 13A, 2800W

---

**Built-in ovens**

**Modern Series**

---

**Features**

- Size: 60cm
- Oven fuel: Electric
- Oven volume: 76L
- Oven control: Knobs and touch LCD display
- Knobs: Metal
- Handle: Metal
- Cavity finishing: Metal
- Number of oven functions: 11
- Oven functions: Eco, Sabbath, Proofing, Defrost, Keep Warm, Dehydrate
- Special functions: Hydro cleaning (Steam function) and Pyroitic cleaning (with Eco function)
- Cleaning: Easy to Clean Enamel
- Steam assist: Total Steam
- Total steam: | | | | |
- Wire shelves: 1 Enamelled Tray
- Sliding shelves: 1 Enamelled Tray
- Trays: 2 Heavy Duty Flat
- Food probe: Multi Sense Food Probe
- Turnspit: 1
- Oven lamps: | | | | |
- Oven door glass: Soft opening + Soft Closing
- Stainless steel finishing: | | | | |

**Technical specifications**

- **Energy rating**: A++
- **Electric requirements**: 220/240V, 50/60 Hz, 13A, 2800W

---

**Colours available**

- X
- M
- G

---

**Technical data**

---

**Built-in ovens**

**Modern Series**

---

**Features**

- Size: 60cm
- Oven fuel: Electric
- Oven volume: 76L
- Oven control: Knobs and touch LCD display
- Knobs: Metal
- Handle: Metal
- Cavity finishing: Metal
- Number of oven functions: 11
- Oven functions: Eco, Sabbath, Proofing, Defrost, Keep Warm, Dehydrate
- Special functions: Hydro cleaning (Steam function) and Pyroitic cleaning (with Eco function)
- Cleaning: Easy to Clean Enamel
- Steam assist: Total Steam
- Total steam: | | | | |
- Wire shelves: 1 Enamelled Tray
- Sliding shelves: 1 Enamelled Tray
- Trays: 2 Heavy Duty Flat
- Food probe: Multi Sense Food Probe
- Turnspit: 1
- Oven lamps: | | | | |
- Oven door glass: Soft opening + Soft Closing
- Stainless steel finishing: | | | | |

**Technical specifications**

- **Energy rating**: A++
- **Electric requirements**: 220/240V, 50/60 Hz, 13A, 2800W

---

**Colours available**

- X
- M
- G

---

**Built-in ovens**

**Modern Series**

---

**Features**

- Size: 60cm
- Oven fuel: Electric
- Oven volume: 76L
- Oven control: Touch TFT display
- Knobs: | | | | |
- Handle: | | | | |
- Cavity finishing: | | | | |
- Number of oven functions: 11
- Oven functions: Eco, Sabbath, Proofing, Defrost, Keep Warm, Dehydrate
- Special functions: Pyroitic cleaning (with Eco function)
- Cleaning: Hydro cleaning
- Steam assist: Total Steam
- Total steam: | | | | |
- Wire shelves: 1 Heavy Duty Flat
- Sliding shelves: 1 Heavy Duty Shaped
- Trays: 3 Heavy Duty Flat
- Food probe: Multi Sense Food Probe
- Turnspit: 2 lateral
- Oven lamps: | | | | |
- Oven door glass: Soft opening + Soft Closing
- Stainless steel finishing: | | | | |

**Technical specifications**

- **Energy rating**: A++
- **Electric requirements**: 220/240V, 50/60 Hz, 16A, 2800W

---

**Colours available**

- X
- M
- G

---

**Built-in ovens**

**Modern Series**

---

**Features**

- Size: 60cm
- Oven fuel: Electric
- Oven volume: 76L
- Oven control: Touch TFT display
- Knobs: | | | | |
- Handle: | | | | |
- Cavity finishing: | | | | |
- Number of oven functions: 11
- Oven functions: Eco, Sabbath, Proofing, Defrost, Keep Warm, Dehydrate
- Special functions: Hydro cleaning (Steam function) and Pyroitic cleaning (with Eco function)
- Cleaning: Easy to Clean Enamel
- Steam assist: Total Steam
- Total steam: | | | | |
- Wire shelves: 1 Enamelled Tray
- Sliding shelves: 1 Enamelled Deep Tray
- Trays: 1 Steam Tray Gastronorm 2/3 - 1 Trivet
- Food probe: Multi Sense Food Probe
- Turnspit: 2 lateral
- Oven lamps: | | | | |
- Oven door glass: Soft opening + Soft Closing
- Stainless steel finishing: | | | | |

**Technical specifications**

- **Energy rating**: A++
- **Electric requirements**: 220/240V, 50/60 Hz, 16A, 2800W

---

**Colours available**

- X
- M
- G

---

**Built-in ovens**

**Modern Series**

---

**Features**

- Size: 60cm
- Oven fuel: Electric
- Oven volume: 76L
- Oven control: Touch TFT display
- Knobs: | | | | |
- Handle: | | | | |
- Cavity finishing: | | | | |
- Number of oven functions: 11
- Oven functions: Eco, Sabbath, Proofing, Defrost, Keep Warm, Dehydrate
- Special functions: Pyroitic cleaning (with Eco function)
- Cleaning: Hydro cleaning
- Steam assist: Total Steam
- Total steam: | | | | |
- Wire shelves: 1 Heavy Duty Flat
- Sliding shelves: | | | | |
- Trays: 1 Steam Tray Gastronorm 2/3 - 1 Trivet
- Food probe: Multi Sense Food Probe
- Turnspit: 2 lateral
- Oven lamps: | | | | |
- Oven door glass: Soft opening + Soft Closing
- Stainless steel finishing: | | | | |

**Technical specifications**

- **Energy rating**: A++
- **Electric requirements**: 220/240V, 50/60 Hz, 16A, 2800W

---

**Colours available**

- X
- M
- G
### Features

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<thead>
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<th>Pyro enamel grey</th>
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<td>Oven volume</td>
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<td>Oven control</td>
<td>LCD display</td>
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<tr>
<td>Knobs</td>
<td>7 segments LED display</td>
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<td>Handle</td>
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<td>Oven door glass</td>
<td>anti-fingerprint</td>
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#### Cleaning

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<th>Total steam</th>
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<th>Trays</th>
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<td>Stainless steel</td>
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#### Technical specifications

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<th>A++</th>
<th>A++</th>
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<td>220/240V, 50/60 Hz, 15A, 2800W</td>
<td>220/240V, 50/60 Hz, 15A, 2800W</td>
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</tbody>
</table>

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### F6011MODETX

60cm electric built-in oven, TFT display

<table>
<thead>
<tr>
<th>Features</th>
<th>Size</th>
<th>Oven fuel</th>
<th>Oven volume</th>
<th>Oven control</th>
<th>Knobs</th>
<th>Handle</th>
<th>Door hinges</th>
<th>Oven door glass</th>
<th>Technical specifications</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>60cm electric</td>
<td>full touch display</td>
<td>76L</td>
<td>glass finishing</td>
<td>Pyro enamel grey</td>
<td>LCD display</td>
<td>soft opening + soft closing</td>
<td>anti-fingerprint</td>
<td>Energy rating: A++</td>
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</tbody>
</table>

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### F6011MODVLX

60cm electric built-in oven, LCD display, steam assist

<table>
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<tr>
<th>Features</th>
<th>Size</th>
<th>Oven fuel</th>
<th>Oven volume</th>
<th>Oven control</th>
<th>Knobs</th>
<th>Handle</th>
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<th>Oven door glass</th>
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<tbody>
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<td>76L</td>
<td>glass finishing</td>
<td>Pyro enamel grey</td>
<td>LCD display</td>
<td>soft opening + soft closing</td>
<td>anti-fingerprint</td>
<td>Energy rating: A++</td>
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### F6011MODETX

60cm electric built-in oven, LCD display

<table>
<thead>
<tr>
<th>Features</th>
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<th>Oven fuel</th>
<th>Oven volume</th>
<th>Oven control</th>
<th>Knobs</th>
<th>Handle</th>
<th>Door hinges</th>
<th>Oven door glass</th>
<th>Technical specifications</th>
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<tbody>
<tr>
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<td>60cm electric</td>
<td>full touch display</td>
<td>76L</td>
<td>glass finishing</td>
<td>Pyro enamel grey</td>
<td>LCD display</td>
<td>soft opening + soft closing</td>
<td>anti-fingerprint</td>
<td>Energy rating: A++</td>
</tr>
</tbody>
</table>

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### F609MODESX

60cm electric built-in oven, LED display

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<thead>
<tr>
<th>Features</th>
<th>Size</th>
<th>Oven fuel</th>
<th>Oven volume</th>
<th>Oven control</th>
<th>Knobs</th>
<th>Handle</th>
<th>Door hinges</th>
<th>Oven door glass</th>
<th>Technical specifications</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>60cm electric</td>
<td>full touch display</td>
<td>76L</td>
<td>glass finishing</td>
<td>Pyro enamel grey</td>
<td>LCD display</td>
<td>soft opening + soft closing</td>
<td>anti-fingerprint</td>
<td>Energy rating: A++</td>
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### F6011MODETX

60cm electric built-in oven, LCD display

<table>
<thead>
<tr>
<th>Features</th>
<th>Size</th>
<th>Oven fuel</th>
<th>Oven volume</th>
<th>Oven control</th>
<th>Knobs</th>
<th>Handle</th>
<th>Door hinges</th>
<th>Oven door glass</th>
<th>Technical specifications</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>60cm electric</td>
<td>full touch display</td>
<td>76L</td>
<td>glass finishing</td>
<td>Pyro enamel grey</td>
<td>LCD display</td>
<td>soft opening + soft closing</td>
<td>anti-fingerprint</td>
<td>Energy rating: A++</td>
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### F609MODESX

60cm electric built-in oven, LED display

<table>
<thead>
<tr>
<th>Features</th>
<th>Size</th>
<th>Oven fuel</th>
<th>Oven volume</th>
<th>Oven control</th>
<th>Knobs</th>
<th>Handle</th>
<th>Door hinges</th>
<th>Oven door glass</th>
<th>Technical specifications</th>
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<tbody>
<tr>
<td></td>
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<td>full touch display</td>
<td>76L</td>
<td>glass finishing</td>
<td>Pyro enamel grey</td>
<td>LCD display</td>
<td>soft opening + soft closing</td>
<td>anti-fingerprint</td>
<td>Energy rating: A++</td>
</tr>
</tbody>
</table>
### Built-in ovens
#### Heritage Series

**Features**
- Size: 60cm
- Oven fuel: Electric
- Oven volume: 76L
- Oven control: Touch TFT display
- Knobs: Metal
- Handle: Metal
- Cavity finishing: Pyro enamel grey
- Number of oven functions: 9
- Oven functions: Easy to clean enamel
- Special functions: Steam assist
- Cleaning: Pyrolitic cleaning (with eco function)
- Power control: Touch TFT display
- Cavity finishing: Metal
- Oven door frame: Metal
- Oven levels: 4
- Wire shelves: Standard
- Trays: 1 glass, 1 stainless steel, 1 perforated
- Oven lamps: Standard
- Door hinges: Anti-fingerprint
- Stainless steel finishing: Anti-fingerprint

**Technical specifications**
- Energy rating: A++
- Electrical requirements: 220/240V, 50/60Hz, 16A, 2800W

**Colours available**

### Compact ovens
#### Professional series

**F457PROMWTE**
- Size: 60x45cm
- Oven fuel: Combi-microwave
- Oven volume: 31L
- Oven control: Knobs and touch TFT display
- Knobs: Metal
- Handle: Metal
- Auto-cooking modes: 1
- Number of oven functions: 15
- Oven functions: Defrosting time, defrosting weight, sterilising, proofing
- Special functions: Regenerating (warm, dehydrate, defroster), proofing
- Power control: Electric
- Cavity finishing: Stainless steel
- Oven door frame: O shape
- Wire shelves: 1 turntable (315mm Ø)
- Trays: 1 stainless steel, 1 perforated
- Door hinges: Soft closing
- Stainless steel finishing: Anti-fingerprint

**Energy rating**
- A

**Electrical requirements**
- 220/240V, 50/60Hz, 3400W

**Colours available**

### Compact ovens
#### Professional series

**F457PROVTX**
- Size: 60x45cm
- Oven fuel: Combi steam
- Oven volume: 31L
- Oven control: Knobs and touch TFT display
- Knobs: Metal
- Handle: Metal
- Auto-cooking modes: 1
- Number of oven functions: 15
- Oven functions: Defrosting time, defrosting weight, sterilising, proofing
- Special functions: Regenerating (warm, dehydrate, defroster), proofing
- Power control: Electric
- Cavity finishing: Stainless steel
- Oven door frame: O shape
- Wire shelves: 1 turntable (315mm Ø)
- Trays: 1 stainless steel, 1 perforated
- Door hinges: Soft closing
- Stainless steel finishing: Anti-fingerprint

**Energy rating**
- A

**Electrical requirements**
- 220/240V, 50/60Hz, 2900W
## Compact ovens
### Modern Series

<table>
<thead>
<tr>
<th>Features</th>
<th>F457MODMWTX 60x45cm combi microwave oven</th>
<th>F457MODVTX 60x45cm combi steam oven</th>
<th>F383MODMWSX 60x39cm microwave oven</th>
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</thead>
<tbody>
<tr>
<td>Size</td>
<td>60 x 45cm combi microwave</td>
<td>60 x 45cm combi steam</td>
<td>60 x 39cm Microwave + Grill</td>
</tr>
<tr>
<td>Type</td>
<td>combi microwave</td>
<td>combi steam</td>
<td>Microwave + Grill</td>
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<td>Oven volume</td>
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<td>31L</td>
<td>22 L</td>
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<td>full touch TFT display</td>
<td>White LED Display</td>
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<td>Push-Pull Glossy Black</td>
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<td>anti-fingerprint</td>
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<tr>
<td>Oven door frame</td>
<td>1 stainless steel, 1 perforated</td>
<td>anti-fingerprint</td>
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</tr>
<tr>
<td>Oven lamps</td>
<td>1 glass</td>
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<tr>
<td>Wire shelves</td>
<td>1 glass</td>
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</tr>
<tr>
<td>Keys</td>
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<td>Door hinges</td>
<td>soft closing, anti-fingerprint</td>
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<td>Stainless steel finishing</td>
<td>anti-fingerprint</td>
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**Technical specifications**
- Energy rating: A
- Electrical requirements: 220/240V, 50 Hz, 2000W
- Colours available: X
## Compact ovens
**Heritage Series**

<table>
<thead>
<tr>
<th>Features</th>
<th>F457HERMW1NE 60x45cm combi microwave oven</th>
<th>F457HERWTNE 60x45cm combi steam oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>60 x 45cm</td>
<td>60 x 45cm</td>
</tr>
<tr>
<td>Oven type</td>
<td>combi microwave</td>
<td>combi steam</td>
</tr>
<tr>
<td>Oven volume</td>
<td>38L</td>
<td>31L</td>
</tr>
<tr>
<td>Oven control</td>
<td>knobs and touch TFT display</td>
<td>knobs and touch TFT display</td>
</tr>
<tr>
<td>Knobs</td>
<td>metal</td>
<td>metal</td>
</tr>
<tr>
<td>Handle</td>
<td>metal</td>
<td>metal</td>
</tr>
<tr>
<td>Auto-cooking modes</td>
<td>15</td>
<td>7</td>
</tr>
<tr>
<td>Number of oven functions</td>
<td>7</td>
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<tr>
<td>Oven functions</td>
<td>defrosting time, defrosting weight</td>
<td>regenerating (warm, dehydrate, defrost), steaming, proofing</td>
</tr>
<tr>
<td>Special functions</td>
<td>electric</td>
<td>electric</td>
</tr>
<tr>
<td>Power control</td>
<td>stainless steel</td>
<td>stainless steel</td>
</tr>
<tr>
<td>Cavity finishing</td>
<td>D shape</td>
<td>D shape</td>
</tr>
<tr>
<td>Wire shelves</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Wire shelves</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Door hinges</td>
<td>1 glass</td>
<td>1 glass</td>
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<tr>
<td>Oven lamps</td>
<td>soft closing</td>
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<tr>
<td>Stainless steel finishing</td>
<td>anti-fingerprint</td>
<td>anti-fingerprint</td>
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</tbody>
</table>

**Technical specifications**

| Electrical requirements  | 220/240V, 50/60 Hz, 3400W                 | 220/240V, 50/60 Hz, 2900W             |

**Colours available**

| NE | ND | AX | AC |

## Warming drawers
**Professional, Modern and Heritage Series**

<table>
<thead>
<tr>
<th>Features</th>
<th>WD60X 60x12cm warming drawer</th>
<th>WDOHERNE 60x12cm warming drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Features</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Finishing</td>
<td>stainless steel</td>
<td>stainless steel</td>
</tr>
<tr>
<td>Cavity capacity</td>
<td>50KG</td>
<td>78KG</td>
</tr>
<tr>
<td>Controls</td>
<td>push/pull with soft motion operation</td>
<td>push/pull with soft motion operation</td>
</tr>
<tr>
<td>Temperature range</td>
<td>30-85°C</td>
<td>30-85°C</td>
</tr>
<tr>
<td>Equipment</td>
<td>inner rubber matt, thermostat light on/off</td>
<td>inner rubber matt, thermostat light on/off</td>
</tr>
</tbody>
</table>

**Technical specifications**

| Electrical requirements  | 220/240 V, 50/60 Hz - 400W | 220/240 V, 50/60 Hz - 400W |

**Colours available**

| X | L | E | C | NE | ND | A | AC |
Gas hobs
Professional Series

<table>
<thead>
<tr>
<th>Features</th>
<th>Size</th>
<th>Worktop surface</th>
<th>Layout</th>
<th>Controls</th>
<th>Knobs</th>
<th>Pan supports</th>
<th>Burners</th>
<th>Wok burner</th>
<th>Flame failure device</th>
<th>One hand ignition</th>
<th>Standard accessories</th>
<th>Cooking zones</th>
<th>Technical specifications</th>
<th>Electrical requirements</th>
<th>Colours available</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>90cm</td>
<td>stainless steel</td>
<td>5 burners</td>
<td>metal</td>
<td>cast iron</td>
<td>cast iron</td>
<td>brass</td>
<td>5 kW dual</td>
<td>1 auxiliary 0.48 kW - 1.00 kW</td>
<td>1 rapid 1.05 kW - 3.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 wok 0.48 kW - 5.00 kW</td>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>X NE</td>
<td></td>
</tr>
<tr>
<td>P905CPROX</td>
<td>90cm gas hob, central dual wok</td>
<td></td>
<td></td>
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<td>1 rapid 1.05 kW - 3.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 wok dual 0.48 kW - 5.00 kW</td>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>X NE</td>
<td></td>
</tr>
<tr>
<td>P905LPROX</td>
<td>90cm gas hob, lateral dual wok</td>
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<tr>
<td></td>
<td>75cm</td>
<td>stainless steel</td>
<td>5 burners</td>
<td>metal</td>
<td>cast iron</td>
<td>cast iron</td>
<td>brass</td>
<td>4 kW</td>
<td>1 auxiliary 0.48 kW - 1.00 kW</td>
<td>1 rapid 1.05 kW - 3.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 wok 4 kW</td>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>X NE</td>
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</tr>
<tr>
<td>P755CPROX</td>
<td>75cm gas hob, wok</td>
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<tr>
<td></td>
<td>60cm</td>
<td>stainless steel</td>
<td>4 burners</td>
<td>metal</td>
<td>cast iron</td>
<td>cast iron</td>
<td>brass</td>
<td>4 kW</td>
<td>1 auxiliary 0.48 kW - 1.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 rapid 1.05 kW - 3.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>X NE</td>
<td></td>
</tr>
<tr>
<td>P604LPROX</td>
<td>60cm gas hob, wok</td>
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<td></td>
<td>60cm</td>
<td>stainless steel</td>
<td>4 burners</td>
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<td>brass</td>
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<td>1 auxiliary 0.48 kW - 1.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 rapid 1.05 kW - 3.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>X NE</td>
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<td>P604PROX</td>
<td>60cm gas hob</td>
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</tbody>
</table>
## Gas hobs

### Modern Series

#### Features
- **Size**
- **Worktop surface**
- **Layout**
- **Controls**
- **Knobs**
- **Pan supports**
- **Burners**
- **Wok burner**
- **Flame failure device**
- **One hand ignition**
- **Standard accessories**

#### Technical specifications
- **Cooking zones**
- **Electrical requirements**
- **Colours available**

---

**P905CMODX**

**90cm gas hob, central dual wok**

- 90cm
- Stainless steel
- 5 burners
- Knobs
- Metal finishing
- Cast iron
- Aluminium
- 5 kW dual
- 1 auxiliary 0.48 kW - 1.00 kW
- 1 rapid 1.05 kW - 3.00 kW
- 3 semi-rapid 0.60 kW - 1.75 kW
- 1 wok 4 kW
- 220/240, 50/60 Hz, 1A, 1W

**P905LMODX**

**90cm gas hob, lateral dual wok**

- 90cm
- Stainless steel
- 5 burners
- Knobs
- Metal finishing
- Cast iron
- Aluminium
- 5 kW dual
- 1 auxiliary 0.48 kW - 1.00 kW
- 1 rapid 1.05 kW - 3.00 kW
- 3 semi-rapid 0.60 kW - 1.75 kW
- 1 wok 4 kW
- 220/240, 50/60 Hz, 1A, 1W

**P755CMODX**

**75cm gas hob**

- 75cm
- Stainless steel
- 5 burners
- Knobs
- Metal finishing
- Cast iron
- Aluminium
- 4 kW
- 1 auxiliary 0.48 kW - 1.00 kW
- 1 rapid 1.05 kW - 3.00 kW
- 2 semi-rapid 0.60 kW - 1.75 kW
- 1 wok 4 kW
- 220/240, 50/60 Hz, 1A, 1W

**P604MODX**

**60cm gas hob with wok**

- 60cm
- Stainless steel
- 4 burners
- Knobs
- Metal finishing
- Cast iron
- Aluminium
- 4 kW
- 1 auxiliary 0.48 kW - 1.00 kW
- 1 semi-rapid 0.60 kW - 1.75 kW
- 1 wok 4 kW
- 220/240, 50/60 Hz, 1A, 1W

**P604LMODX**

**60cm gas hob**

- 60cm
- Stainless steel
- 4 burners
- Knobs
- Metal finishing
- Cast iron
- Aluminium
- 4 kW
- 1 auxiliary 0.48 kW - 1.00 kW
- 1 semi-rapid 0.60 kW - 1.75 kW
- 1 rapid 1.05 kW - 3.00 kW
- 1 semi-rapid 0.60 kW - 1.75 kW
- 1 wok 4 kW
- 220/240, 50/60 Hz, 1A, 1W
Gas hobs
Heritage Series

### Features

<table>
<thead>
<tr>
<th>Size</th>
<th>Worktop surface</th>
<th>Layout</th>
<th>Controls</th>
<th>Knobs</th>
<th>Pan supports</th>
<th>Burners</th>
<th>Wok burner</th>
<th>Flame failure device</th>
<th>One hand ignition</th>
<th>Standard accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>90cm</td>
<td>black enamelled steel</td>
<td>4 burners</td>
<td>metal</td>
<td>metal</td>
<td>cast iron</td>
<td>cast iron</td>
<td>aluminium</td>
<td>aluminium</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>75cm</td>
<td>black enamelled steel</td>
<td>4 burners</td>
<td>metal</td>
<td>metal</td>
<td>cast iron</td>
<td>cast iron</td>
<td>aluminium</td>
<td>aluminium</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>5 kW dual</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
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<tr>
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<td>cast iron</td>
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<tr>
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<td>black enamelled steel</td>
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<td>metal</td>
<td>cast iron</td>
<td>cast iron</td>
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<tr>
<td>4 kW</td>
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<td>-</td>
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</table>

### Cooking zones

<table>
<thead>
<tr>
<th>Front right</th>
<th>Back right</th>
<th>Center</th>
<th>Front left</th>
<th>Back left</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 auxiliary 0.48 kW - 1.00 kW</td>
<td>1 rapid 1.05 kW - 3.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 auxiliary 0.48 kW - 1.00 kW</td>
</tr>
<tr>
<td>1 wok dual 0.48 kW - 5.00 kW</td>
<td>1 wok dual 0.48 kW - 5.00 kW</td>
<td>1 wok dual 0.48 kW - 5.00 kW</td>
<td>1 wok dual 0.48 kW - 5.00 kW</td>
<td>1 wok dual 0.48 kW - 5.00 kW</td>
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### Technical specifications

<table>
<thead>
<tr>
<th>Electrical requirements</th>
<th>Colours available</th>
</tr>
</thead>
<tbody>
<tr>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>NE, AX, PC</td>
</tr>
<tr>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>NE, AX, PC</td>
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</tbody>
</table>

### Colours available

- NE
- AX
- PC

### Technical data

**P04LHERNE** 60cm gas hob, wok

<table>
<thead>
<tr>
<th>Size</th>
<th>Worktop surface</th>
<th>Layout</th>
<th>Controls</th>
<th>Knobs</th>
<th>Pan supports</th>
<th>Burners</th>
<th>Wok burner</th>
<th>Flame failure device</th>
<th>One hand ignition</th>
<th>Standard accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>60cm</td>
<td>black enamelled steel</td>
<td>4 burners</td>
<td>metal</td>
<td>metal</td>
<td>cast iron</td>
<td>cast iron</td>
<td>aluminium</td>
<td>aluminium</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>4 kW</td>
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<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

### Cooking zones

<table>
<thead>
<tr>
<th>Front right</th>
<th>Back right</th>
<th>Center</th>
<th>Front left</th>
<th>Back left</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 auxiliary 0.48 kW - 1.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
</tr>
</tbody>
</table>

### Technical specifications

<table>
<thead>
<tr>
<th>Electrical requirements</th>
<th>Colours available</th>
</tr>
</thead>
<tbody>
<tr>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>NE, AX, PC</td>
</tr>
</tbody>
</table>

### Colours available

- NE
- AX
- PC
Gas on glass hobs
Professional Series

**Features**

- Size
- Worktop surface
- Layout
- Controls
- Knobs
- Pan supports
- Burners
- Wok burner
- Flames failure device
- One hand ignition
- Standard accessories

**Technical specifications**

- Electrical requirements
- Colours available

**P905CPROGNE**

- 90cm gas on glass hob, central dual wok
- 90cm glass
- 5 burners
- Knobs metal matt black mono-block
- 5 kW dual
- 1 auxiliary 0.48 kW - 1.00 kW
- 3 semi-rapid 0.60 kW - 1.75 kW
- 1 wok dual 0.48 kW - 5.00 kW
- 220/240, 50/60 Hz, 1A, 1W

**P905LPROGNE**

- 90cm gas on glass hob, lateral dual wok
- 90cm glass
- 5 burners
- Knobs metal matt black mono-block
- 5 kW dual
- 1 auxiliary 0.48 kW - 1.00 kW
- 3 semi-rapid 0.60 kW - 1.75 kW
- 1 wok dual 0.48 kW - 5.00 kW
- 220/240, 50/60 Hz, 1A, 1W

**P755CPROGNE**

- 75cm gas on glass hob, wok
- 75cm glass
- 5 burners
- Knobs metal matt black mono-block
- 4 kW
- 1 auxiliary 0.48 kW - 1.00 kW
- 1 rapid 1.05 kW - 3.00 kW
- 1 wok 4 kW
- 220/240, 50/60 Hz, 1A, 1W

**P604LPROGNE**

- 60cm gas on glass hob, lateral wok
- 60cm glass
- 4 burners
- Knobs metal matt black mono-block
- 4 kW
- 1 auxiliary 0.48 kW - 1.00 kW
- 1 semi-rapid 0.60 kW - 1.75 kW
- 1 rapid 1.05 kW - 3.00 kW
- 220/240, 50/60 Hz, 1A, 1W

**Colours available**

- NE

---

**P604LPROGNE**

- 60cm gas on glass hob, lateral wok
- 60cm glass
- 4 burners
- Knobs metal matt black mono-block
- 4 kW
- 1 auxiliary 0.48 kW - 1.00 kW
- 1 semi-rapid 0.60 kW - 1.75 kW
- 1 rapid 1.05 kW - 3.00 kW
- 220/240, 50/60 Hz, 1A, 1W

**Colours available**

- NE
**Gas on glass hobs**

**Modern Series**

<table>
<thead>
<tr>
<th>Features</th>
<th>Size</th>
<th>Worktop surface</th>
<th>Layout</th>
<th>Controls</th>
<th>Knobs</th>
<th>Pan supports</th>
<th>Burners</th>
<th>Wok burner</th>
<th>Flame failure device</th>
<th>One hand ignition</th>
<th>Standard accessories</th>
<th>Cooking zones</th>
<th>Technical specifications</th>
<th>Electrical requirements</th>
<th>Colours available</th>
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<tbody>
<tr>
<td>P905CMODGNE</td>
<td>90cm</td>
<td>glass</td>
<td>4 burners</td>
<td>knobs</td>
<td>soft touch</td>
<td>cast iron</td>
<td>cast iron</td>
<td>1 auxiliary 0.48 kW - 1.00 kW</td>
<td>1 rapid 1.05 kW - 2.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 wok 4 kW</td>
<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>NE</td>
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<tr>
<td>P905LMODGNE</td>
<td>90cm</td>
<td>glass</td>
<td>5 burners</td>
<td>knobs</td>
<td>soft touch</td>
<td>cast iron</td>
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<td>1 auxiliary 0.48 kW - 1.00 kW</td>
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<td>220/240, 50/60 Hz, 1A, 1W</td>
<td>NE</td>
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<tr>
<td>P755CMODGNE</td>
<td>75cm</td>
<td>glass</td>
<td>4 burners</td>
<td>knobs</td>
<td>soft touch</td>
<td>cast iron</td>
<td>cast iron</td>
<td>1 auxiliary 0.48 kW - 1.00 kW</td>
<td>1 rapid 1.05 kW - 2.00 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
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### Segmented hobs

#### Professional Series

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<td>5 burners</td>
<td>3 burners and griddle</td>
<td>3 burners and 2 induction zones</td>
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<td>Controls</td>
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<td>1 rapid 1.05 kW - 3.00 kW</td>
<td>1 rapid 1.05 kW - 3.00 kW</td>
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<td>1 rapid 1.05 kW - 3.00 kW</td>
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<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
<td>1 semi-rapid 0.60 kW - 1.75 kW</td>
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#### Technical specifications

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<th>220/240, 50/60 Hz, 1A, 1W</th>
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<th>220/240, 50/60 Hz, 10A, 800W</th>
<th>220/240, 50/60 Hz, 15A, 3700W</th>
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### Induction hobs
#### Modern Series

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Size</th>
<th>User Interface</th>
<th>Controls</th>
<th>Cooking Zones</th>
<th>Bridge Zones</th>
<th>Automatic Bridging</th>
<th>Multi zone Timer</th>
<th>Power Levels</th>
<th>Safety Features</th>
<th>Technical Specifications</th>
<th>Accessories</th>
<th>Colour Available</th>
</tr>
</thead>
<tbody>
<tr>
<td>PM6030X</td>
<td>60cm segmented hob, 3 burner</td>
<td>60cm</td>
<td>LED 7 segment</td>
<td>slim slider</td>
<td>3 zones</td>
<td>1 rapid</td>
<td></td>
<td>11-15</td>
<td>220/240V, 50/60 Hz</td>
<td>Childlock, Auto switch off, Residual heat indicator</td>
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<td>NE</td>
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<tr>
<td>P9061M3G5NE</td>
<td>90cm induction hob, 3 multi zone</td>
<td>90cm</td>
<td>LED 7 segment</td>
<td>Slim slider</td>
<td>3 zones</td>
<td>1 semi-rapid, 1.05 kW - 3.00 kW</td>
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<td></td>
<td>220/240V, 50/60 Hz</td>
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<td>NE</td>
<td>NE</td>
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<tr>
<td>P7851M2G5NE</td>
<td>78cm induction hob, 2 multi zone</td>
<td>78cm</td>
<td>LED display</td>
<td>Slim slider</td>
<td>2 zones</td>
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<td>220/240V, 50/60 Hz</td>
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<td>P7861M3D3NE</td>
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<td>Slim slider</td>
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<td>220/240V, 50/60 Hz</td>
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</table>

### Features
- **Size**
- **Worktop surface**
- **Layout**
- ** Controls**
- **Knobs**
- **Pan supports**
- **Burners**
- **Wok burner**
- **Flame failure device**
- **Standard accessories**
- **Cooking zones**
- **Technical specifications**
- **Electrical requirements**
- **Colour available**
### Features

**Size**
- 60cm LED display
- 60cm central slider

**User interface**
- 4 flex zones
- 2 zones
- 11 all zones

**Controls**
- 60cm LED Display
- Central slider

**Cooking zones**
- Front right
- Rear right
- Front left (bridge)
- Rear left (bridge)
- Central
- Central left
- Multizone left
- Multizone right

**Bridge zones**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Automatic bridging**
- 175mm / 1.1 - 1.4 kW (booster)
- 215mm / 2.3 - 3 kW (booster)

**Multi zone**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Timer**
- Count down

**Pause/recall function**
- 4 flex zones
- 2 zones
- 11 all zones

**Power levels**
- 4 flex zones
- 2 zones
- 11 all zones

**Booster**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Power limitation**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Worktop finishing**
- Glass-ceramic black

**Safety**
- Child lock
- Residual heat display
- Automatic switch off
- Pot detection

**Technical specifications**
- 220/240 V, 50/60 Hz
- 7.4 kW
- 850 m³/H
- 750 m³/H
- 6 speeds (4 + 2 intensive)
- A++
- 46/58 dB

### Special induction

**Modern Series**

### P904BHNE
90cm induction hobs, integrated hood
- 90 x 55cm
- 4 x 180 x 250mm
- 4 x 2.1 kW (booster 3.7 kW) Total: 7.4 kW
- 4 flex zones
- 4 flex zones
- 11 all zones

**Power levels**
- 4 flex zones
- 2 zones
- 11 all zones

**Booster**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Power limitation**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Worktop finishing**
- Glass-ceramic black

**Safety**
- Child lock
- Residual heat display
- Automatic switch off
- Pot detection

**Technical specifications**
- 220/240 V, 50/60 Hz
- 7.4 kW
- 850 m³/H
- 750 m³/H
- 6 speeds (4 + 2 intensive)
- A++
- 46/58 dB

### P904CHNE
90cm induction hobs, integrated hood
- 90 x 55cm
- 4 x 180 x 250mm
- 4 x 2.1 kW (booster 3.7 kW) Total: 7.4 kW
- 4 flex zones
- 4 flex zones
- 11 all zones

**Power levels**
- 4 flex zones
- 2 zones
- 11 all zones

**Booster**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Power limitation**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Worktop finishing**
- Glass-ceramic black

**Safety**
- Child lock
- Residual heat display
- Automatic switch off
- Pot detection

**Technical specifications**
- 220/240 V, 50/60 Hz
- 7.4 kW
- 850 m³/H
- 750 m³/H
- 6 speeds (4 + 2 intensive)
- A++
- 46/58 dB

### P784CHNE
78cm induction hobs, integrated hood
- 78 x 52cm
- 4 x 180 x 220mm
- 2 x 2.1 kW (booster 3 kW); 2 x 1.6 kW (booster 1.85 kW); total 7 kW (7.4 kW)
- 9 flex zones
- 9 flex zones
- 11 all zones

**Power levels**
- 4 flex zones
- 2 zones
- 11 all zones

**Booster**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Power limitation**
- 400 x 210mm / 3 kW (booster)
- 300 x 210mm / 3 kW (booster)

**Worktop finishing**
- Glass-ceramic black

**Safety**
- Child lock
- Residual heat display
- Automatic switch off
- Pot detection

**Technical specifications**
- 220/240 V, 50/60 Hz
- 7.4 kW
- 720 m³/H
- 680 m³/H
- 6 speeds (4 + 2 intensive)
- A++
- 46/65 dB

### Colours available

**P904BHNE**
90cm induction hobs, integrated hood
- Glass ceramic black
- Glass ceramic black
- Glass ceramic black

**P904CHNE**
90cm induction hobs, integrated hood
- Glass ceramic black
- Glass ceramic black
- Glass ceramic black

**P784CHNE**
78cm induction hobs, integrated hood
- Glass ceramic black
- Glass ceramic black
- Glass ceramic black
### Hoods

#### KT120PRO1XA
- **Size**: 120 cm
- **Hood type**: wall mount
- **Motor**: 1
- **Speeds**: 3 + booster
- **Hood control**: electric TC – optical – with LED
- **Timer**: –
- **Saturation alarm**: –
- **Grease filter**: stainless steel
- **Lights**: 4 LED
- **Max extraction power (m³/h)**: 700
- **Noise (dB)**: 69
- **Energy class**: A+
- **Electrical requirements**: 220-240V 50-60 Hz
- **Power (W)**: 270
- **Colours available**: AA

#### KT90PRO1XA
- **Size**: 90 cm
- **Hood type**: wall mount
- **Motor**: 1
- **Speeds**: 3 + booster
- **Hood control**: electric TC – optical – with LED
- **Timer**: –
- **Saturation alarm**: –
- **Grease filter**: stainless steel
- **Lights**: 4 LED
- **Max extraction power (m³/h)**: 700
- **Noise (dB)**: 69
- **Energy class**: A+
- **Electrical requirements**: 220-240V 50-60 Hz
- **Power (W)**: 270
- **Colours available**: AA

#### KT120MAS1XB
- **Size**: 120 cm
- **Hood type**: island mount
- **Motor**: 1
- **Speeds**: 3 + booster
- **Hood control**: electric TC – optical – with LED
- **Timer**: –
- **Saturation alarm**: soft touch
- **Grease filter**: stainless steel
- **Lights**: 4 LED
- **Max extraction power (m³/h)**: 700
- **Noise (dB)**: 69
- **Energy class**: B
- **Electrical requirements**: 220-240V 50-60 Hz
- **Power (W)**: 270
- **Colours available**: AA
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<th>KT90MAS1NEB 90cm wallmount hood</th>
<th>KT90MAS1NEC 90cm wallmount hood</th>
<th>KT60MAS1XB 60cm wallmount hood</th>
<th>KV90PRO1NA 90cm vertical flat hood</th>
<th>KV90MOD1NA 90cm vertical inclined hood</th>
<th>KUD40PRO1XA 40cm up &amp; down hood</th>
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<th>KV90MOD1NA 90cm vertical inclined hood</th>
<th>KUD40PRO1XA 40cm up &amp; down hood</th>
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</thead>
<tbody>
<tr>
<td>Size</td>
<td>90cm vertical inclined</td>
<td>40cm island mount</td>
</tr>
<tr>
<td>Hood style</td>
<td>1 + booster 3 + booster</td>
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<tr>
<td>Motor</td>
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<td>Timer</td>
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<td>Saturation alarm</td>
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<td>Colours available</td>
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<td>NA</td>
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</table>

Colours available:
- NEB: Stainless steel
- NEC: Black glass
- XB: Touch black glass
- NA: Glass capacity red
- XX: Touch control glass capacity red
- XX: LED

Electrical requirements:
- 220-240V 50-60 Hz
- 140 W
- 600 W
- 140 W
- 140 W
- 140 W
### TECHNICAL DATA

#### Features

<table>
<thead>
<tr>
<th>Specification</th>
<th>KIN86MOD1XB 86cm built-in hood, 1 motor</th>
<th>KIN70MOD1XB 70cm built-in hood, 1 motor</th>
<th>KIN52MOD1XC 52cm built-in hood, 1 motor</th>
<th>KC20PRO1XA 90cm ceiling hood</th>
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<tbody>
<tr>
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<td>70cm built-in</td>
<td>52cm built-in</td>
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<td>3 × booster, electric buttons</td>
<td>3 × booster, electric buttons</td>
<td>3 × booster, electric buttons</td>
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</tr>
<tr>
<td>Timer</td>
<td>-</td>
<td>-</td>
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<tr>
<td>Saturation alarm</td>
<td>-</td>
<td>-</td>
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<td>Filter type</td>
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<td>aluminum</td>
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<tr>
<td>Lights</td>
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<td>3 LED</td>
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<td>4 LED</td>
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<tr>
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<td>100</td>
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<tr>
<td>Noise (dbA)</td>
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<td>70</td>
<td>70</td>
<td>71</td>
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<td>Energy class</td>
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<td>B</td>
<td>C</td>
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#### Technical specifications

<table>
<thead>
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<th>Specification</th>
<th>KIN86MOD1XB 86cm built-in hood, 1 motor</th>
<th>KIN70MOD1XB 70cm built-in hood, 1 motor</th>
<th>KIN52MOD1XC 52cm built-in hood, 1 motor</th>
<th>KC20PRO1XA 90cm ceiling hood</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electrical requirements</td>
<td>220-240V 50-60 Hz</td>
<td>220-240V 50-60 Hz</td>
<td>220-240V 50-60 Hz</td>
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<tr>
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<td>850</td>
<td>510</td>
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#### Colours available

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<th>KIN70MOD1XB</th>
<th>KIN52MOD1XC</th>
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<td>XB</td>
<td>XC</td>
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## Features

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<th>Hood type</th>
<th>Motor</th>
<th>Speeds</th>
<th>Hood control</th>
<th>Perimetral aspiration</th>
<th>Timer</th>
<th>Saturation alarm</th>
<th>Filter type</th>
<th>Lights</th>
<th>Max-extraction power (m³/h)</th>
<th>Noise (dba)</th>
<th>Energy class</th>
<th>Technical specifications</th>
<th>Electrical requirements</th>
<th>Power (w)</th>
<th>Colours available</th>
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<td>wallmount</td>
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<td>4</td>
<td>electronic buttons</td>
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<td>aluminum</td>
<td>2 LED</td>
<td>800</td>
<td>45 - 67</td>
<td>A</td>
<td>220-240V 50-60 Hz</td>
<td>200</td>
<td>260</td>
<td>XX</td>
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<td>100cm</td>
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<td>-</td>
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<td>aluminum</td>
<td>2 LED</td>
<td>800</td>
<td>45 - 67</td>
<td>A</td>
<td>220-240V 50-60 Hz</td>
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<tr>
<td>90cm</td>
<td>wallmount</td>
<td>1</td>
<td>4</td>
<td>electronic buttons</td>
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<td>-</td>
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<td>aluminum</td>
<td>2 LED</td>
<td>800</td>
<td>45 - 67</td>
<td>A</td>
<td>220-240V 50-60 Hz</td>
<td>200</td>
<td>260</td>
<td>XX</td>
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</tbody>
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## Technical specifications

- **Electrical requirements**
  - **Power (w)**
  - **Colours available**

## K120CONXA
120cm wallmount hood, T-Shape

## K100CONXA
100cm wallmount hood, T-Shape

## K90CONXA
90cm wallmount hood, T-Shape

## K60AMHXA
60cm wallmount hood

## K90AMHXA
90cm wallmount hood

## K60AMHXA
60cm wallmount hood
<table>
<thead>
<tr>
<th>Features</th>
<th>K120HERNEA 120cm wallmount hood</th>
<th>K100HERNEA 100cm wallmount hood</th>
<th>K90HERNEA 90cm wallmount hood</th>
<th>KR110HER1NDC 110cm, wallmount hood, 1 motor</th>
<th>KR70HER1NDA 70cm, wallmount hood, 1 motor</th>
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<td>90cm</td>
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<td><strong>Speeds</strong></td>
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<td>4</td>
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<td>electronic buttons</td>
<td>mechanical knobs</td>
<td>electric buttons</td>
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<td>Aluminum</td>
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<td><strong>Timer</strong></td>
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<td>3 LED</td>
<td>2 LED</td>
<td>2 LED</td>
<td>LED bar</td>
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<td>Stainless steel</td>
<td>Stainless steel</td>
<td>LED bar</td>
<td>LED bar</td>
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<td>800</td>
<td>800</td>
<td>870</td>
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<tr>
<td><strong>Noise (dba)</strong></td>
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<td>A</td>
<td>A</td>
<td>A</td>
<td>A</td>
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<tr>
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<td>220-240V 50-60 Hz</td>
<td>220-240V 50-60 Hz</td>
<td>220-240V 50-60 Hz</td>
<td>220-240V 50-60 Hz</td>
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<tr>
<td><strong>Power (w)</strong></td>
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TECHNICAL DATA
### TECHNICAL DATA

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<thead>
<tr>
<th>Ventilation</th>
<th>Hood type</th>
<th>Hood finishing</th>
<th>Motor</th>
<th>Speed</th>
<th>Duct cover</th>
<th>Hood control</th>
<th>Remote control</th>
<th>Handle</th>
<th>Lights</th>
<th>Filter type</th>
<th>Max-extraction power</th>
<th>Noise</th>
<th>Electrical requirements</th>
<th>Energy rating</th>
<th>Notes</th>
<th>Colours options</th>
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<tbody>
<tr>
<td>KU120 PRO 2X A</td>
<td>120cm undermount canopy hood, 2 motor</td>
<td>stainless steel</td>
<td>2 halogen</td>
<td>1600 m³/h</td>
<td>29 - 59 dBA</td>
<td>220-240V, 50/60 Hz, 16 A</td>
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<td>X</td>
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<td>KU90 PRO 2X A</td>
<td>90cm undermount canopy hood, 2 motor</td>
<td>stainless steel</td>
<td>2 halogen</td>
<td>1000 m³/h</td>
<td>29 - 59 dBA</td>
<td>220-240V, 50/60 Hz, 16 A</td>
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<td>X</td>
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<tr>
<td>KU120 PRO 1X A</td>
<td>120cm undermount canopy hood, 1 motor</td>
<td>stainless steel</td>
<td>4 halogen</td>
<td>1600 m³/h</td>
<td>29 - 59 dBA</td>
<td>220-240V, 50/60 Hz, 16 A</td>
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<tr>
<td>KU90 PRO 1X A</td>
<td>90cm undermount canopy hood, 1 motor</td>
<td>stainless steel</td>
<td>2 halogen</td>
<td>800 m³/h</td>
<td>29 - 59 dBA</td>
<td>220-240V, 50/60 Hz, 10 A</td>
<td>X</td>
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<td>2 halogen</td>
<td>800 m³/h</td>
<td>29 - 59 dBA</td>
<td>220-240V, 50/60 Hz, 10 A</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>KU60 PRO 1X A</td>
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<td>stainless steel</td>
<td>2 halogen</td>
<td>800 m³/h</td>
<td>29 - 59 dBA</td>
<td>220-240V, 50/60 Hz, 10 A</td>
<td>X</td>
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**NOTES**

Hoods do not come with duct cover as standard. It’s available as optional extra. Optional:
- Medium Duct Cover (Item 901263)
- Narrow Duct Cover (901262)
- Narrow Duct Cover Short (901281)
### Refrigeration

<table>
<thead>
<tr>
<th>Features</th>
<th>Size</th>
<th>Installation</th>
<th>Finish</th>
<th>Handle style</th>
<th>Door interface</th>
<th>Lighting</th>
<th>Open-door alarm</th>
<th>Crisper</th>
<th>Shelves</th>
<th>Drawers freezer</th>
<th>Door storage compartment</th>
<th>Cooling system</th>
<th>Superfreezer</th>
<th>Ice maker</th>
</tr>
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<tbody>
<tr>
<td>REF90PIXR</td>
<td>90cm</td>
<td>built-in, bottom-mount, panel installed</td>
<td>stainless steel</td>
<td>Professional/Master/Heritage Series</td>
<td>digital display inside</td>
<td>LED in the top and sides</td>
<td>1+1 inner drawers with ice tray</td>
<td>3</td>
<td></td>
<td></td>
<td>Available with left door hinges REF90PIXL</td>
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<td>REF80PRR</td>
<td>80cm</td>
<td>built-in, bottom-mount, panel ready</td>
<td>stainless steel</td>
<td>Professional/Master/Heritage Series</td>
<td>digital display inside</td>
<td>LED in the top and sides</td>
<td>1+1 inner drawers with ice tray</td>
<td>3</td>
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<td>LED in the top and sides</td>
<td>1+1 inner drawers with ice tray</td>
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<tr>
<td>REF70PRR</td>
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<td>stainless steel</td>
<td>Professional/Master/Heritage Series</td>
<td>digital display inside</td>
<td>LED in the top and sides</td>
<td>1+1 inner drawers with ice tray</td>
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<tr>
<td>REF60BIS</td>
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<td>built-in, bottom-mount, sliding door</td>
<td>stainless steel</td>
<td>Professional/Master/Heritage Series</td>
<td>digital display inside</td>
<td>LED in the top and sides</td>
<td>1+1 inner drawers with ice tray</td>
<td>3</td>
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<td>Available with left door hinges REF60BIS</td>
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<td>REF90X</td>
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<td>LED lights in sides and top of the cabinet</td>
<td>2 stationary and 4 height-adjustable</td>
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<td>Available with left door hinges REF90X</td>
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Features
Size
Installation
Finish
Handle style
User interface
Lighting
Open-door alarm
Shelves
Freezer compartment
Door storage compartment
Functions
Cooling system
Ice maker
Capacity
Gross total capacity
Net total capacity
Technical specifications
Electrical requirements
Energy class
Climate class

Built-In Larder Column

LRD60UBN/PVC
177cm Single Door Refrigerator

Features
Size
Installation
Finish
Handle style
User interface
Lighting
Open-door alarm
Shelves
Freezer Compensation
Door storage compartment
Functions
Cooling system
Ice maker
Capacity
Gross total capacity
Net total capacity
Technical specifications
Electrical requirements
Energy class
Climate class

Built-In Freezer Column

FRZ60UBN/PIC
177cm Single Door Freezer

Features
Size
Installation
Finish
Handle style
User interface
Lighting
Open-door alarm
Shelves
Freezer Compensation
Door storage compartment
Functions
Cooling system
Ice maker
Capacity
Gross total capacity
Net total capacity
Technical specifications
Electrical requirements
Energy class
Climate class

Dishwashers

DW60BIT
60cm fully integrated dishwasher, automatic open door

Features
Size
Style
Installation
Finish
Controls
Interface
Place setting
Programs
Functions
Drying system
Spray arms
Number of racks
LED interior light
Sound insulation
Outdoor illumination
Technical specifications
Electrical requirements
Energy rating

DW60BTS
60cm fully integrated dishwasher, sliding door

Features
Size
Style
Installation
Finish
Controls
Interface
Place setting
Programs
Functions
Drying system
Spray arms
Number of racks
LED interior light
Sound insulation
Outdoor illumination
Technical specifications
Electrical requirements
Energy rating

DW60BIV
60cm fully integrated dishwasher

Features
Size
Style
Installation
Finish
Controls
Interface
Place setting
Programs
Functions
Drying system
Spray arms
Number of racks
LED interior light
Sound insulation
Outdoor illumination
Technical specifications
Electrical requirements
Energy rating
Accessories

901339 120 toekick for heritage range cookers 120 cm
901332 100 toekick for heritage range cookers 100 cm
901333 90 toekick for heritage range cookers 90 cm

901348 120 backsplash Dimensions W 1195 – H 690 mm
901347 90 backsplash Dimensions W 895 mm – H 690 mm

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 porcelain tray for range cookers with 114 L oven cavity
901367 glass tray for range cookers with 114 L oven cavity

901386 stainless steel griddle for range cookers all series and all range tops and db, qb hobs

901395 for CDA models
901438 kit carbon filter for hoods model KT/KTI

901438 simmer ring
901439 wok adapter

901376 100 toekick for master range cookers 100 cm
901377 90 toekick for master range cookers 90 cm
901378 80 toekick for master range cookers 80 cm
<table>
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<th>Code</th>
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<td>Handle kit for 75cm built-in refrigerators - Master Series</td>
</tr>
<tr>
<td>901496</td>
<td>Handle kit for 75cm built-in refrigerators - Heritage Series built-in style</td>
</tr>
<tr>
<td>901493</td>
<td>Handle kit for 75cm built-in refrigerators - Professional Series built-in style</td>
</tr>
<tr>
<td>901457</td>
<td>Handle kit for 90cm French Door - Professional Series built-in style</td>
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<tr>
<td>910861</td>
<td>Telescopic glide shelf support all electric cavities</td>
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<tr>
<td>910881</td>
<td>Telescopic glide shelf support hybrid cavities</td>
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<tr>
<td>910903</td>
<td>30 cm cavity catalytic liners</td>
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<td>910904</td>
<td>40 cm cavity catalytic liners</td>
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<td>60 cm cavity set catalytic liners</td>
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<tr>
<td>910906</td>
<td>90 cm cavity set catalytic liners</td>
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<td>901467</td>
<td>Handle kit for 75cm built-in refrigerators - Professional Series built-in style</td>
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<td>Connection trim for side-by-side installation of panel ready built-in refrigerators</td>
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<tr>
<td>901482</td>
<td>Narrow duct cover for ku hoods</td>
</tr>
<tr>
<td>901281</td>
<td>Narrow duct cover short for ku hoods</td>
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<tr>
<td>901263</td>
<td>Medium duct cover for ku hoods</td>
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<tr>
<td>901262</td>
<td>Narrow duct cover for ku hoods</td>
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<td>901426</td>
<td>Recirculation kit for AM H models</td>
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<tr>
<td>9100034</td>
<td>90 cm cavity set catalytic liners</td>
</tr>
</tbody>
</table>
Installation drawings
Cookers double oven
90 cm

Cookers
60 cm

Cookers
90 cm
Built-in ovens
60 cm

Compact ovens
60x45

Built-in oven
38 cm

Warming drawers
Gas hobs
90 cm

Gas hobs
75 cm

Segmented hobs
90 cm

Gas hobs
60 cm

Gas on glass hobs
90 cm

Gas on glass hobs
75 cm

Segmented hobs
60 cm

Gas on glass hobs
60 cm
Inductions hobs
90 cm

Inductions hobs
78 cm

Inductions hobs with integrated hood
90 cm

Inductions hobs
60 cm

Inductions hobs with integrated hood
78 cm
Free-standing Refrigerator

REF90X

Built-in
Larder and Freezer

*1770-1778 for metal top cover
Dishwashers
60cm

Cooker hood chimneys
901263
901262
901281

Splashbacks
901368
901367
901348
901347
Photography: Giuseppe Brancato, Julian Anderson, Alessandro Zoboli, Dik Nicolai, Peter Wood, Phil Sayer
Concept: vandemante studio
Design: Pentagram
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Warranty
All Bertazzoni appliances are guaranteed for two years. Please note that all warranties relate to domestic installations only and not commercial.

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

Technical advice and after sales service
For service please contact ukservice@bertazzoni.com
Phone: 0330 0539185.

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