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The starting point

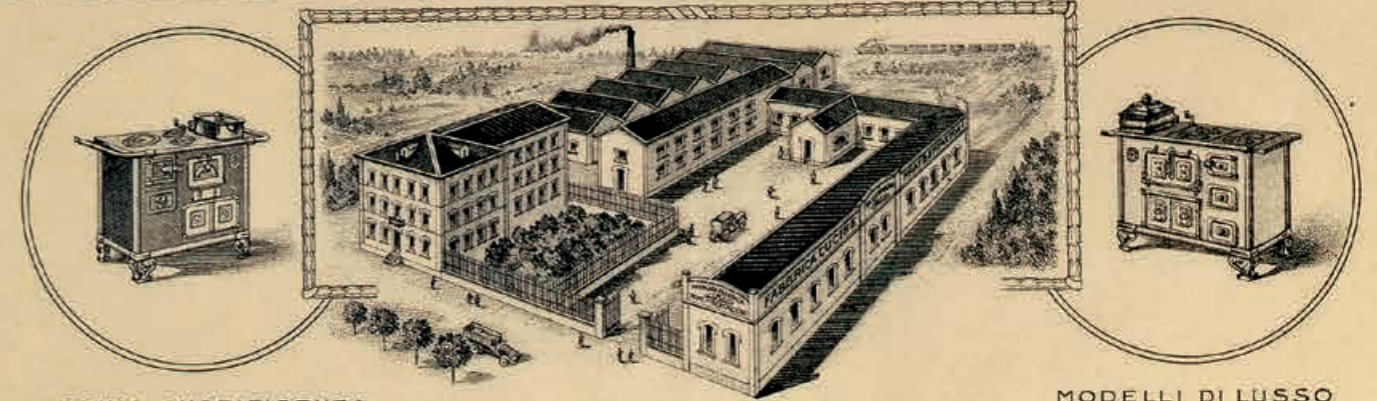
Since Bertazzoni was founded in 1882, the company has always understood that the kitchen is at the heart of family life. Our cooking appliances have always been designed to help people bring the best home-cooked food to the family table.

Bertazzoni has built its reputation on considered design, outstanding engineering and a deep passion for food. Today, the Bertazzoni approach continues in the spirit of innovation that has run through six generations.

This year, we are excited to introduce extensive updates to our new dishwasher platform and refrigerator models, along with new induction tops and a stylish new mirror finish.

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

PREMIATA FABBRICA DI CUCINE ECONOMICHE
La Germania
FRATELLI BERTAZZONI



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

GUASTALLA
AGENZIA DI VENDITA - BOLOGNA - PIAZZA ALDROVA DI N°4

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

Spett. Città Camera di Commercio e Industria
della Provincia di Peggio Emilia = Prot. N° 403

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

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

Peggio Emilia 8 Marzo 1926

Il Commissario Governativo
Pranovatti

Il Segretario
M. Lari

Family roots

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

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

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

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

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

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

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

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

In the 1950s, Bertazzoni manufactured its first gas stoves. The 1960s saw the first exports, spurred by the appeal of the cookers' design and engineering. In the 1970s, electric stoves were added to the

range and induction hobs in 2005. By the turn of the 21st Century, Bertazzoni was selling its range cookers in more than 60 countries worldwide. In 2005, Bertazzoni exported its renowned cookers to the USA and Canada for the first time. With international alliances and a growing network of dealers, Bertazzoni has become a global brand that is still proud of, and rooted in, its local family home in Italy. It is a brand with cooking at its heart, offering complete, coordinated kitchens for homeowners all over the world.

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

140 years on, we like to think Francesco Bertazzoni would be very proud of his family's achievements.

1882
The Bertazzoni history begins

1890s
Scales and precision measurement tools

1907
First wood burning stove

1910s
First factory

1920s
The beginning of mass production

1923
Beginning the brand story

1930s
Styled for the kitchen

1953
The gas revolution

1960s
Into far distant lands

2000s
Lean production process

2005
Total quality opens doors to America

2010s
The complete coordinated kitchen line up

2023
Register of Historic Italian Company



Precision engineering

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

For Italians, there is a natural fusion of design and engineering. Innovative engineering lets you produce products that function perfectly. Combined with our inborn affinity to engineering's close ally – design – Bertazzoni products are also distinct in style and elegance. In essence, form and function become one.

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

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

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

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

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



At the heart of it all

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

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

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

woods. Peaches, pears, cherries, quince and, of course, Italian tomatoes, bursting with flavour. In short, all the ingredients you need for the perfect meal.

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



The complete kitchen

Bertazzoni believes a beautiful kitchen should not only look good, it should also work supremely well. For over 140 years, every design detail and engineering innovation in Bertazzoni's distinctive cooking appliances have enhanced your kitchen and your cooking experience. This approach

embraces the entire kitchen, with cooking at its heart and other appliances fitting seamlessly around this fundamental need. Everything you need to create a high performance Bertazzoni kitchen is here including refrigerators, dishwashers and ventilation systems, all available in matching styles.

This is innovation with purpose. Bertazzoni's engineers advance technology and engineering by rethinking every aspect from the user's point of view. This means considering everything from the customers' perspective and how they wish to use their kitchens. Built on a deep tradition of craftsmanship and engineering know-how, Bertazzoni best-in-class technology and unique aesthetic features come together to offer even greater usability. The result is a new generation of appliances across the Series, with

new induction hobs, exceptional refrigerators and new built-in ovens. All are designed to help create the complete kitchen – not only in function but also through beautifully co-ordinated design. You can also add a personalised finishing touch with the new Collezione Metalli Décor sets. These feature striking handle designs and control knobs made with real gold, copper and nickel. In the following pages, you can explore the complete kitchen in practice with the Professional, Modern, Master and Heritage Series.



Design Series

Professional Series



Modern Series



Master Series



Heritage Series



Professional Series

Bringing professional styling and performance home

The award-winning Professional Series offers a modern fusion of exceptional engineering, confident design and the latest technology. The Series combines an innovative approach to form and function with distinctive and desirable styling. The iconic look features clean and clearly defined lines, elegant control knobs, ergonomic handles and sophisticated colour choices.



The co-ordinated Professional kitchen

The Professional Series appliances are designed to co-ordinate seamlessly and easily across the entire kitchen suite, balancing built-in elements with freestanding ranges. You can integrate a

wide choice of state-of-the-art technology to create a versatile, flexible, fully-integrated kitchen suite.



The perfect appliance for all your needs

The complete Professional Series kitchen suite offers best-in-class capacity, flexibility and usability in its freestanding ranges and built-in ovens, rangetops and hobs, fridges, dishwashers, ventilation systems. The versatile Professional Series freestanding range cookers, refrigerators and hoods are design to perfectly match the full suite of Professional Series built-in appliances. The style of all the appliances perfectly captures the essence of the Series, adding a confident, contemporary edge to any kitchen.





Modern Series

Contemporary elegance, timeless style

With its range of built-in machines the Modern Series tells a very Italian story of design and style. Combining glass and precious metals, the Series is crafted by many years of knowledge and passion that have made the Bertazzoni approach an art as much as a science.



The co-ordinated Modern kitchen

The perfect solution for sophisticated kitchen design, the Modern Series look is both contemporary and timeless. Clean lines, matching handles and elegant controls combine to create seamless

integration, with modern Italian style and advanced functionality. The Modern Series has the potential to transform the way your kitchen looks as well as the way you cook.



Form and function combined

The Modern Series offers a range built-in and speciality ovens, hobs with metal or glass bases, induction hobs, hoods, refrigerators and dishwashers. Designed to work in complete harmony, the ovens feature black glass handles that blend perfectly with the oven window for a sleek, clean look.

Total precision is built-in with a choice of control knobs with soft-touch ergonomic black finish or a smart stainless steel finish for positive and precise temperature control. The most advanced models feature a hi-res full touch TFT display for a clean look with exceptional flexibility and control.





Master Series

Beautifully elegant and exceptionally efficient

The Master Series has a style that's all its own, with a sophisticated monochrome colour palette that turns your kitchen into a work of art. It blends the best of commercial kitchen-inspired style with advanced technology and fine Italian design.



The co-ordinated Master kitchen

As well as being supremely practical, the Master Series has a sleek modern look that is co-ordinated across every appliance to create the perfect contemporary kitchen. Stainless steel and black finishes accentuate the confident style, along with

new design updates to the Series that add depth and strength to its signature look. New design highlights included larger, confident metal control knobs and a bolder handle design for exceptional usability and durability.



Practical, elegant and versatile

The Master Series features a choice of freestanding range cookers, AHD hoods, refrigeration and dishwashers to create a bold, practical and elegant kitchen that is perfect for your needs. The Master Series range cookers, portfolio of refrigerators and hoods have been restyled and updated for a streamlined look that works seamlessly with every appliance in the Series.

Highlights include the new design of the classic Bertazzoni temperature gauge, which has been beautifully refined. Inspired by automotive dials, it is also reminiscent of an elegant and sophisticated watch face. Master Series hood subtly blends the style of the Series with a strong commercial influence to makes a powerful design statement in your kitchen.





Heritage Series

Authentic style and 21st Century innovation

The magnificent Heritage Series is built around the traditional style of the cooking ranges Napoleone Bertazzoni would recognise from the late 19th Century. Designed for the 21st Century, these modern classics are driven by innovation and engineering, with full respect to Bertazzoni's heritage. We are proud to recognise and celebrate our past in the exclusive "Bertazzoni Serie Limitata" serial number plate that features on each freestanding range.



The co-ordinated Heritage kitchen

Bringing a classic look to modern kitchen design, its iconic lines make this Series feel at home in any kitchen as a contrasting design statement or an era-inspiring centre piece. This warm and welcoming classic design language translates across

freestanding ranges, refrigerators, hoods and dishwashers.

The Series can also be personalised with the sophisticated Collezione Metalli Décor sets in gold, copper and nickel.



Heritage, reimagined

Deeply rooted in the design DNA of the Bertazzoni brand, the Heritage Series range cookers, refrigerators and hoods have been reimagined and refined with new design features that enhance the look of the Series with bright chrome knobs, handles and trims and striking paint finishes. Heritage range cookers are now available in the striking new Ivory colour. These ranges also feature an updated version of the classic Bertazzoni temperature gauge that feels like an elegant and sophisticated watch face. Every new Heritage range cooker features an exclusive "Bertazzoni Serie Limitata" serial number plate, making each piece unique. The new refrigerators and hoods co-ordinate seamlessly to create a striking visual statement throughout your entire kitchen.





Colours and Finishes



Automotive paint

When Bertazzoni's designers decided to bring vibrant colour to the Professional Series they found inspiration in the Emilia-Romagna region – the landscape, the fruit and vegetables, the light of the sun and the moon. Transferring these natural colours to our Professional Series freestanding cookers demanded an added level of applied science. Northern Italy's sports car manufacturers have perfected ways to apply colours to metal that are both breath taking and resilient. Partnering with them, they've applied this unique finish and colours to Bertazzoni appliances. Highly-skilled craftsmen apply multiple layers of colour by hand. The result is hard-wearing, resistant to acids and temperature corrosion. It is available in 5 high-gloss colours – Black, white, yellow, orange, red, plus a special new colour - Carbonio. As well as being very beautiful, these colours are also very durable, stain and fade resistant.



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 appliances. It is particularly suited to creating stunning matt finishes. Bertazzoni use this process to create the rich, deep black color on the Master Series and Heritage Series range cookers. This finish 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.



Enamels

Available on the new Heritage Series built-in product 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 also makes cooking surfaces easy-to-clean. Ivory is the signature color of the new Heritage Series range cookers, hobs and ovens.

The instantly recognizable 1930s look is completed by carefully considered stainless steel and chromed details. In the built-in hobs and ovens, you can also choose the color of the metal highlights in stainless steel and bright chrome or warm copper.

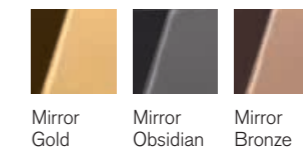
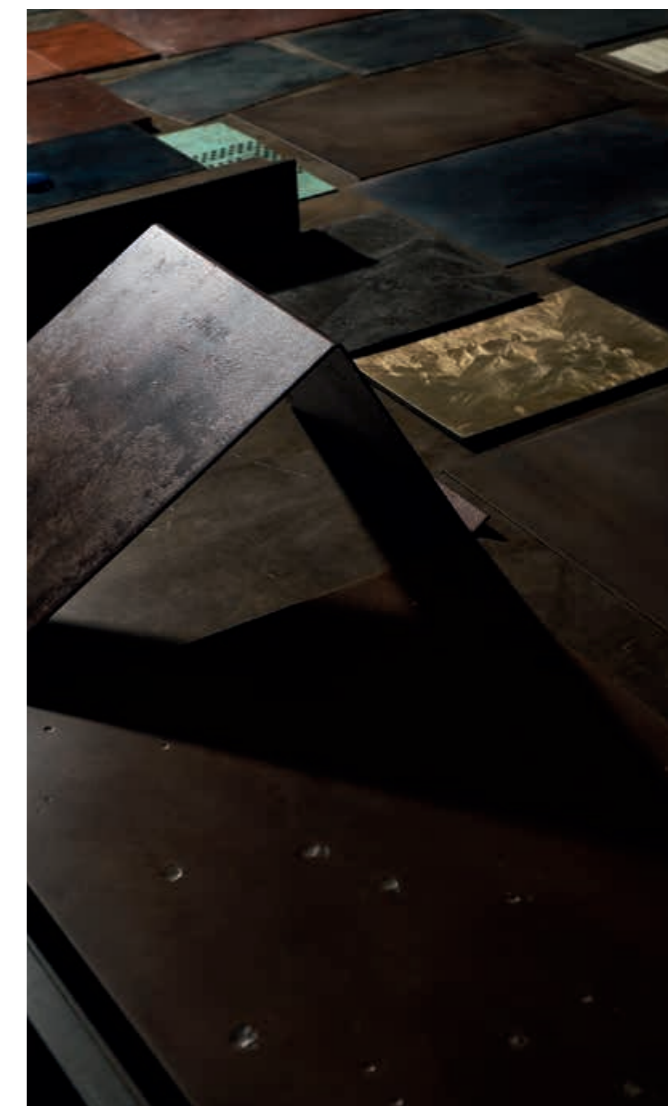
A selection of hobs is also available in black enamel to match all other black appliances in the Series or to sit seamlessly against countertops in darker colors.



Metals

The new finishes are inspired by the Italian tradition of working with precious metals. Today, these extraordinary techniques—once purely handcrafted—are made possible through innovative nanotechnologies that ensure mirror-like reflective surfaces for a timeless look.

Available for the ovens of the Modern Series, these finishes have been designed to create a refined decorative element that frames the black glass of our ovens, giving rise to an elegant interplay of reflections in Gold, Bronze, and Obsidian tones.



Enhanced by heritage

Collezione Metalli for Bertazzoni Heritage Series

The Heritage Series proudly celebrates Bertazzoni's illustrious past with an eye to the future. Defined by the traditional look of the original wood burning stoves and ranges that Napoleone Bertazzoni would have recognised back in the early 1900s, they feature innovative 21st Century cooking technology and signature Bertazzoni engineering.

Now you can add an exquisite personal touch to your Heritage Series appliances with the new Collezione Metalli.

Inspired by centuries of Italian craftsmanship

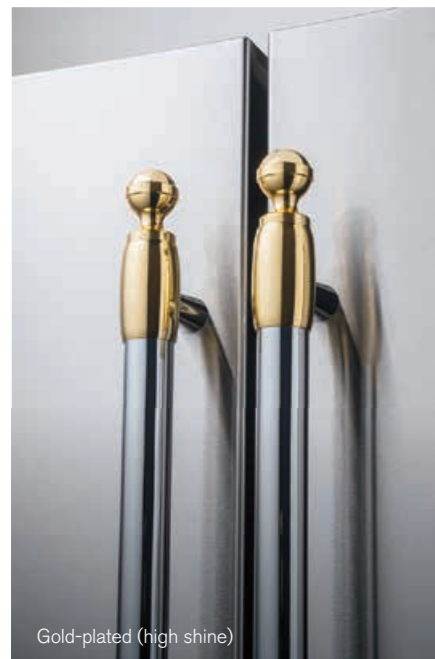
The reputation of Italy's gold and silversmiths has remained unrivalled for hundreds of years. Founded on the skills and closely-guarded secrets of the medieval guilds, today's extraordinary jewellery is enhanced by a combination of innovative technology and traditional craftsmanship.

An elegant finishing touch

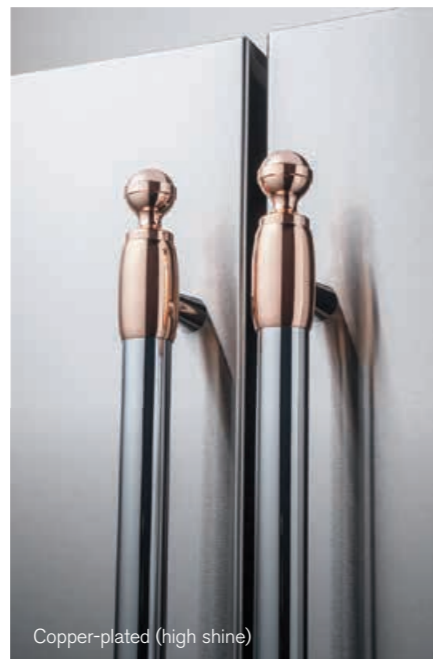
The new Collezione Metalli adds decorative details to enhance your Heritage Series range, hood, dishwasher or fridge. These special finishes are created with real gold, real copper and black nickel, adding a precious, sophisticated finishing touch.

Each finish is specially treated to protect them from the wear and tear of kitchen life, so they will stay in perfect condition. Each finish enhances the elegant design details on your Bertazzoni Heritage Series appliances – from the control knobs to the finials on the door handles.

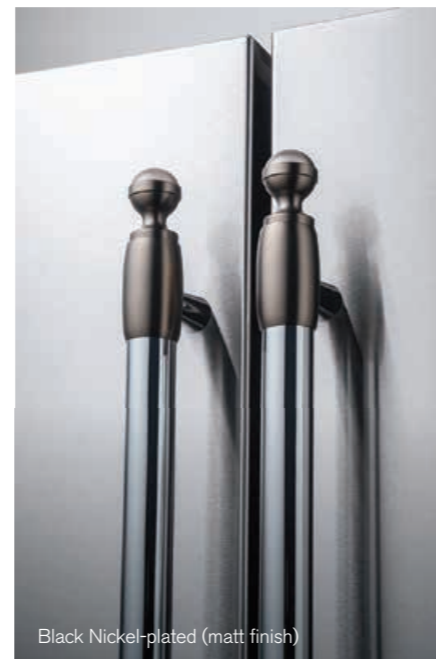
Each finish comes in two sets that you can buy with your appliance or later. They are simple to install at home, with no special tools or engineer visit needed.



Gold-plated (high shine)



Copper-plated (high shine)

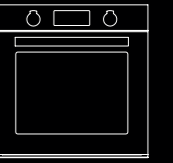


Black Nickel-plated (matt finish)

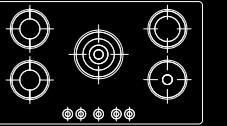


Products

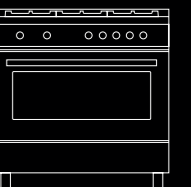
Built-in Ovens



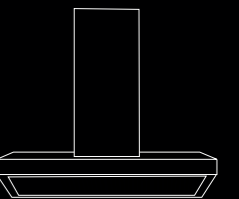
Built-in Hobs



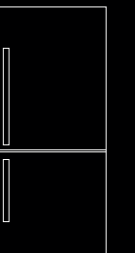
Cookers



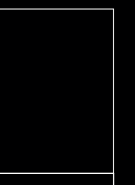
Hoods



Refrigerators



Dishwashers



Built-in Ovens

The Bertazzoni line up of built-in ovens is designed to help you create a consistent style and performance throughout your kitchen. Every built-in full-size electric, combi-microwave and combi-steam oven is engineered to deliver better performance and flexibility than ever before. They are styled to harmonise perfectly across the Professional, Modern and Heritage Series. The perfect alignment of all vertical and horizontal lines, user interfaces and displays, handles and control knobs works with any combination of models to fit your kitchen ambience and your cooking style.



Steam ovens

- Sizes 60x60cm and 60x45cm
- Professional, Modern and Heritage Series
- Total Steam and Steam Assist
- TFT and LCD Display
- Available with Pyrolytic for easier cleaning



Electric multifunction ovens

- Sizes 60x60, 90x60 and 76x73
- Professional, Modern and Heritage Series
- Electric multifunction oven with 5, 9 or 11 settings
- TFT, LCD or LED Display
- Available with Pyrolytic for easier cleaning



Microwave ovens and warming drawers

- Sizes 60x45, 60x38, 60x12
- Professional, Modern and Heritage Series
- Oven volume 38L, 25L o 22L
- TFT or LED Display
- Soft closing oven door

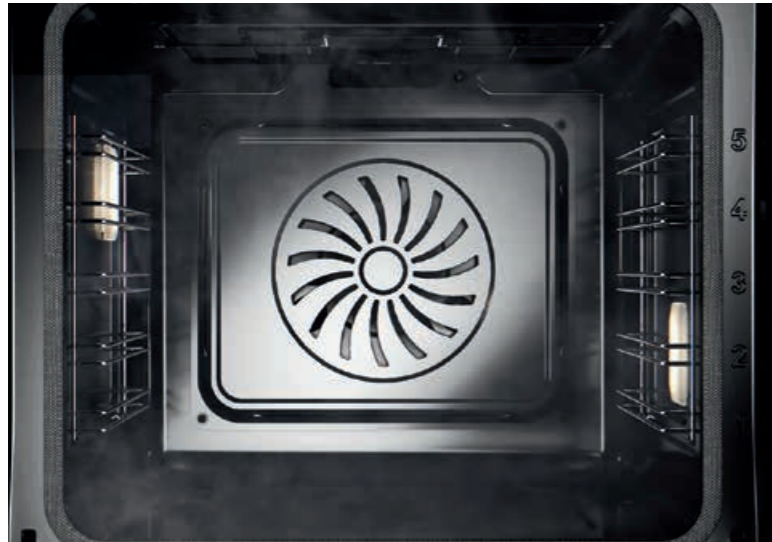


Pyrolytic steam oven

Professional Series Carbonio
FPRO6117CTN3



Discover all the
steam ovens



Full steam for health

Steam cooking keeps the colour, taste and consistency of vegetables and fish perfectly, maintaining moisture and enhancing flavours, without oil, butter or fat.

Steam versatility

As well as being a healthy way to cook food, steam can do much more. It's the best way to keep food warm, working in the same way as covering food with foil in a standard oven. It can be used to sanitise jars for preserves and baby bottles. Steam makes fruit and vegetables easier to peel and it can help your bread rise for loaves that have crispy crusts but remain soft inside.

New Display Graphics

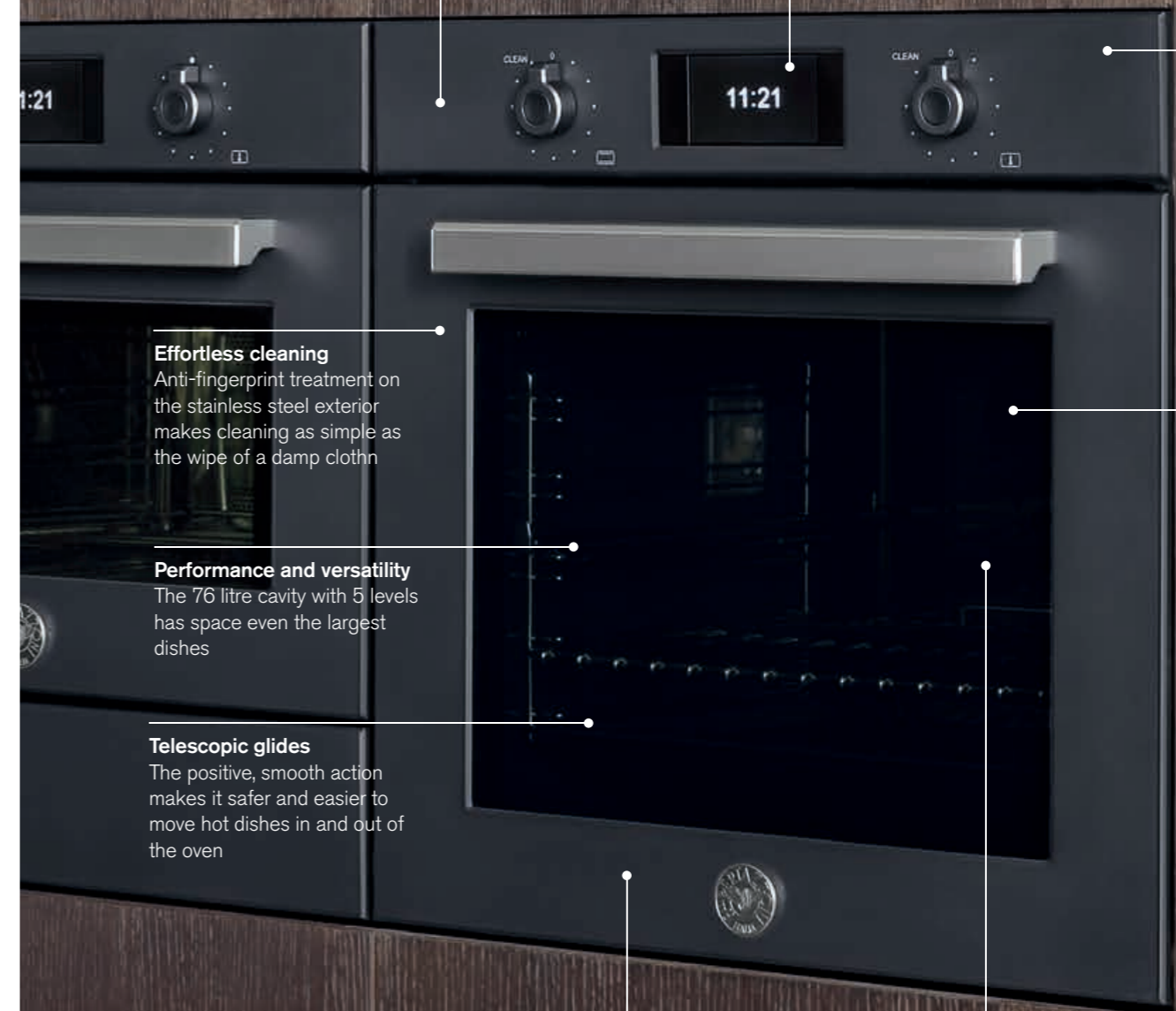
The TFT display graphics have been completely redesigned using white and amber colors to enhance elegance and embrace a strict minimalism. The icons have been redesigned for a more modern look that improves clarity, with clear indications of the active cooking elements in each program.



Carbonio Finish Suite

The special and exclusive matte Carbonio color of the oven is also available for the compact microwave and warming drawer, ensuring a perfectly coordinated finish for built-in appliances.

The Carbonio suite can be completed by applying matching finish panels to refrigerators and dishwashers. Also available in the Modern Series



Easy co-ordination

These steam ovens are designed to co-ordinate easily with the other appliances in the Series, with matching handles and control knobs

Cook like a pro with Bertazzoni Assistant

Achieve great results every time, with no stress, with precise sequence of cooking functions, temperature and control knobs

Water Tank

The water tank is hidden behind the control panel. For your safety, it opens automatically and can be removed without opening the oven door

Effortless cleaning

Anti-fingerprint treatment on the stainless steel exterior makes cleaning as simple as the wipe of a damp cloth

Performance and versatility

The 76 litre cavity with 5 levels has space even the largest dishes

Telescopic glides

The positive, smooth action makes it safer and easier to move hot dishes in and out of the oven

Air-Fryer Function

For healthier cooking thanks to an extremely reduced use of oil. A perfect way to replace traditional frying.

Control and monitor every moment

Digital sensors and the Food Probe monitor and control cooking temperatures and times for complete accuracy

New large panorama window

Combined with twin lateral lighting, you always have a clear view of all 5 cooking levels

Quadruple glass door

The insulated cool-touch door helps avoid accidents. It is also easy to remove for cleaning

Electric pyrolytic oven

Professional Series
FPRO6117PTX3



Discover all the electric ovens



Air-Frying Cooking Program

Ovens with TFT displays are equipped with the new air frying program, which ensures healthier cooking thanks to reduced oil usage, while still delivering perfect results in terms of texture and crispiness. This function offers great versatility: not only classic French fries can be prepared with this technology, but also all types of meat, fish, vegetables, vegan dishes, and many other recipes.

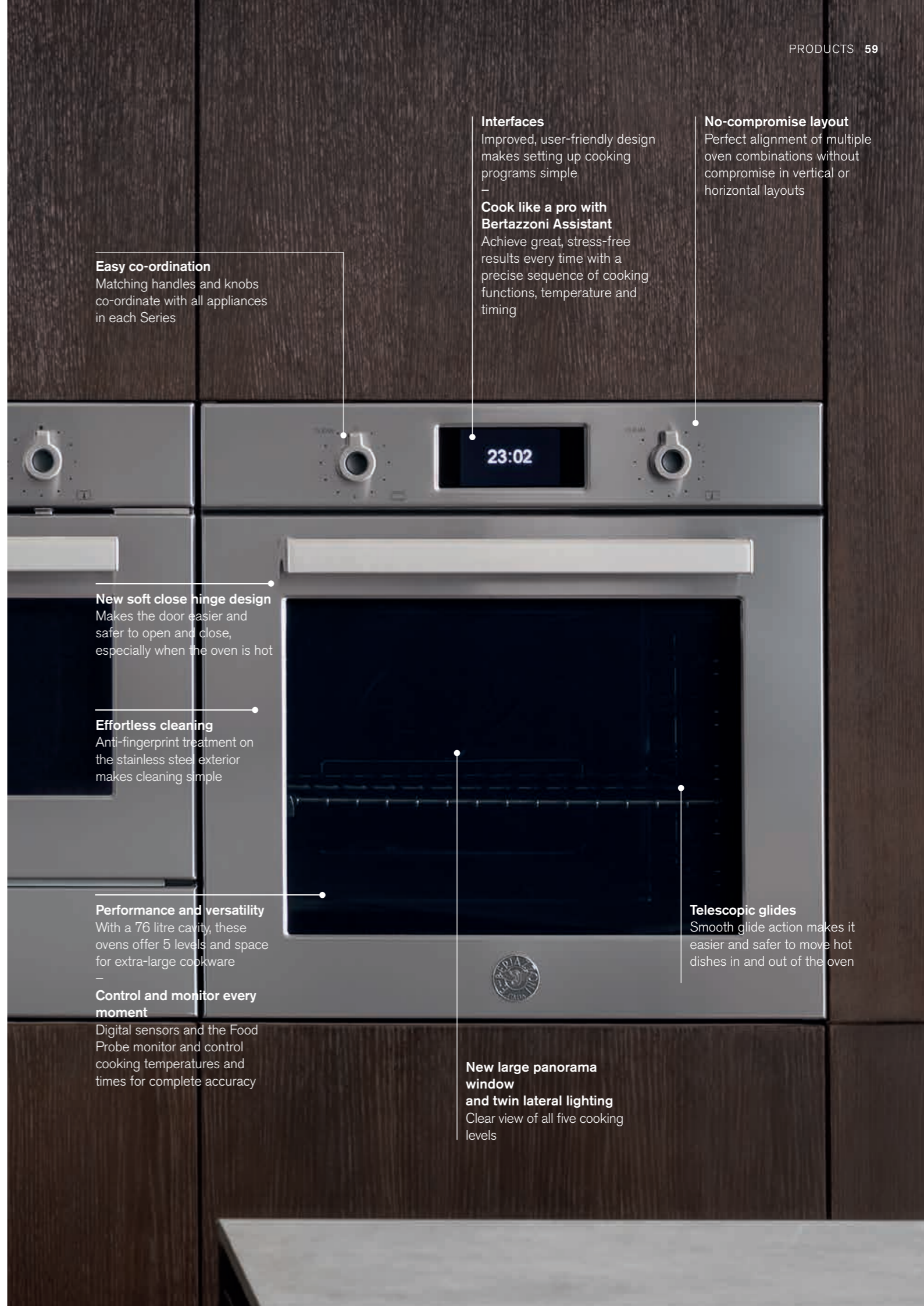
Control in performance

Selected models feature digital sensors for precision control for consistent temperature and even heat distribution. The TFT and LCD displays offers real-time feedback while the digital Food Probe monitors the temperature at the heart of dishes for precise results while you concentrate on preparing the rest of the meal.



Performance and versatility

76 litre cavities and 5 levels with space for extra-large recipes allow cooking with no compromise. The extra-large convection fan system offers even heat distribution and consistent results every time. Easy-to-operate TFT or LCD interfaces with improved programme design for easy set-up.



Easy co-ordination

Matching handles and knobs co-ordinate with all appliances in each Series

Interfaces

Improved, user-friendly design makes setting up cooking programs simple

Cook like a pro with Bertazzoni Assistant

Achieve great, stress-free results every time with a precise sequence of cooking functions, temperature and timing

No-compromise layout

Perfect alignment of multiple oven combinations without compromise in vertical or horizontal layouts

New soft close hinge design

Makes the door easier and safer to open and close, especially when the oven is hot

Effortless cleaning

Anti-fingerprint treatment on the stainless steel exterior makes cleaning simple

Performance and versatility

With a 76 litre cavity, these ovens offer 5 levels and space for extra-large cookware

Control and monitor every moment

Digital sensors and the Food Probe monitor and control cooking temperatures and times for complete accuracy

Telescopic glides

Smooth glide action makes it easier and safer to move hot dishes in and out of the oven

New large panorama window and twin lateral lighting

Clear view of all five cooking levels

Microwave oven and warming drawers

Professional Series

FPRO4077MTX3 and WD60PRO



Discover all the microwave ovens



Combi-microwave oven

This versatile 7-function 60x45 cm combi-microwave is a multi-function electric oven and microwave oven in one. Large enough to cook for the whole family, it offers convection, regular or grill-heating modes. The microwave has five power levels and a boost function to significantly reduce cooking times. Precision controls include metal knobs and a TFT display or full touch. Co-ordinates with Professional, Modern and Heritage Series.

Warming Drawer

The Professional Series 60x12 cm warming drawer has a useful 25 kg capacity. It heats up rapidly and maintains a consistent temperature between 30-85° C to keep your food at the correct serving temperature. The soft-motion push/pull action sits on full extension glides to make it easy to move dishes in and out of the drawer. Available in stainless-steel and matt black.



Build the perfect oven wall

Choose between regular convection ovens, combi-microwave ovens and combi-steam ovens to create the perfect setup for your cooking style. Add a warming drawer to keep dishes and food at the correct temperature, ready to serve. All Bertazzoni ovens install flush to adjacent cabinets and line up perfectly in vertical or horizontal configurations. Choose from Professional, Master and Heritage Series, and customise with colors and finishes to add the finishing touch to your perfect kitchen.



No-compromise layout

Designed to align perfectly as part of a suite of multiple oven combinations with no compromise in vertical or horizontal layouts

Easy co-ordination

With matching handles and control knobs, these microwave ovens co-ordinate easily with all appliances in the Bertazzoni Series

Precision control and monitoring

The large TFT display makes it easy to set and monitor dishes as you cook. Set your oven with control knobs or touch screen

Pre-set results

Get beautiful results every time with no stress using pre-set cooking functions, temperature and timing



Convection system

Fan technology designed to give even heat distribution for consistent results in combi as well as traditional cooking programmes

Large window

Get a clear view of what is happening on all cooking levels with integrated lighting

Effortless cleaning

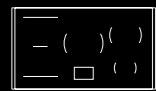
Wipe-clean anti-fingerprint treatment on the stainless steel exterior

Warming drawer

Soft-motion push/pull extendable guides facilitate loading and unloading.

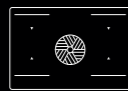
Built-in Hobs

Bertazzoni versatile hobs offer timeless elegance and fit beautifully into any kitchen design. There is a wide range of choices to match the aesthetic of your kitchen design – from metal or glass bases, gas, induction and special induction models. The gas hobs feature high efficiency burners that are both powerful and accurate, with best-in-class heat-up times. The cast iron pan supports positions pots closer to the flame, improving efficiency and 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. The smart monobloc burners are super-efficient and simply lift out in one piece for easy cleaning.



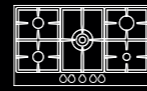
Induction hobs

- Sizes 90cm, 78cm and 60cm
- Professional and Modern Series
- 5, 4 or 3 cooking zones
- TFT Display or Hidden Slider
- Available models with integrated frame with stainless, gold and carbonio finishes



Induction hobs with integrated hood

- Sizes 90cm, 80cm, 60cm
- Professional and Modern Series
- 4 zones with central hood, 4 zones with rear hood
- LED touch Interface
- Up to A+++ energy rating



Gas hobs

- Stainless steel and tempered glass surface
- Sizes 90cm, 75cm, 60cm
- Professional, Modern, Heritage Series
- 5 or 4 cooking zones
- Lateral or Central 5kw Dual wok

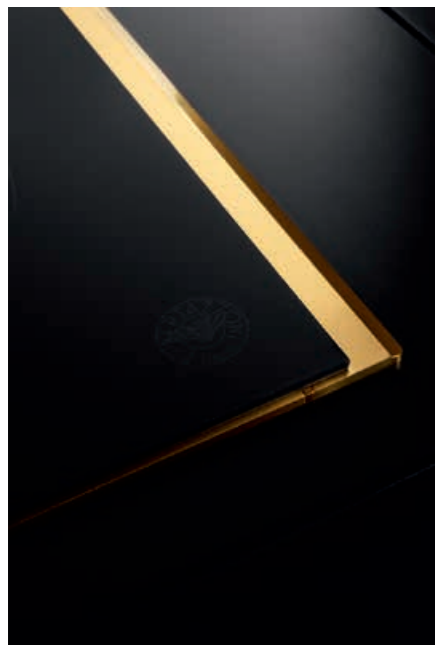


Induction hob with Assistant and frame

P90511M37GT



Discover all the induction hobs



Distinctive Design

New screen prints with variable thickness have been redesigned, and the top-of-the-line models feature integrated frames in stainless steel, gold, and carbon finishes, giving the product a minimalist and even more exclusive look. The TFT interfaces remain completely invisible when the cooktop is off, but once turned on, they light up with extraordinary elegance.



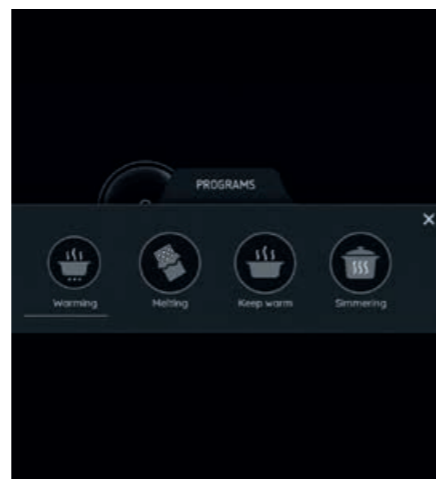
Flexibility and Ease of Use

Bertazzoni induction hobs are the perfect solution for cooking, offered in the simplest and most intuitive way. The new TFT display guides you step by step through cooking operations in a clear and user-friendly manner. The Multizone function combines multiple cooking zones to create a larger one, allowing the use of large pots or griddles. The 48 cm installation depth enables the 60 cm models to fit perfectly into the same cutout space as a gas hob, ensuring easy replacement and seamless integration into your kitchen."

Professional-Grade Cooking Performance

The new top-of-the-line Bertazzoni cooktops are equipped with the exclusive Bertazzoni Assistant, featuring 5 personalized automatic programs that use a temperature sensor positioned at the center of each cooking zone to meet the most common kitchen needs: temperature holding, water boiling, steaming, pasta cooking, and frying.

The maximum power of 3.7 kW in Boost mode ensures reduced boiling times and higher cooking temperatures for perfect meat searing. The high flexibility of the inductors allows for perfect low-heat cooking as well, maintaining a stable temperature and ensuring ultra-quiet operation for maximum comfort."



Gold Frame

Exclusive and optional metal frame with a gold, stainless steel, or carbon finish, pre-installed on the cooktop.

Half-Bridge Technology

3.7 kW maximum power in Boost mode and 0.3 kW continuous minimum power.

Black Ceramic Glass

Heat-resistant, it allows for better heat distribution for more even cooking.

Distinctive Design

New variable-thickness screen prints for an elegant and minimal-looking product.

New TFT Interface

Intuitive and innovative, it remains completely invisible when the cooktop is off, then lights up once it's turned on.

Bertazzoni Assistant

5 personalized automatic programs designed to meet the most common cooking needs.

Induction hob with integrated hood

P804ICH2M30NT



Discover all the hobs with integrated hood



Distinctive Design

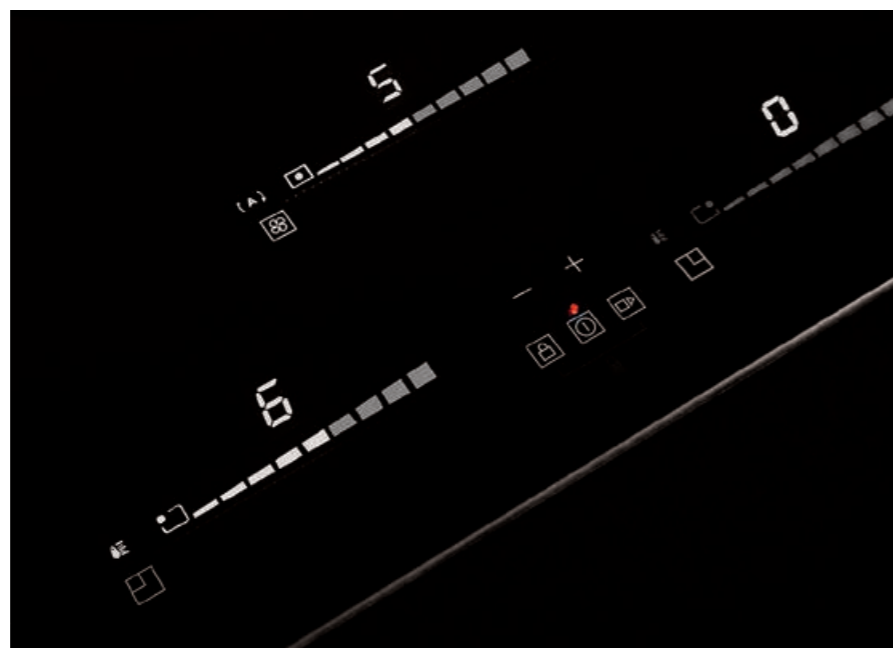
Hood grid designed by Studio Cometti V12 and developed by our engineers. It combines the best performances with brand iconic style featuring the brass cap with Bertazzoni logo.

9 Hood speeds + Booster

The booster function enhances the power of a single area in the cooking hob allowing it to rapidly reach intense heat.

Automatic operation

Once the hood is switched on and this function is set, the hood will automatically adjust the speed in base of the power level used during the cooking.



Induction Zones

Induction high-efficiency cooking zones, including booster function for extra-fast boiling. Multizone technology to combine multiple cooking zones, perfectly suitable for wider pans.



9 Hood speeds + Booster

The booster function enhances the power of a single area in the cooking hob allowing it to rapidly reach intense heat.

Induction Zones

Induction high-efficiency cooking zones, including booster function for extra-fast boiling. Multizone technology to combine multiple cooking zones, perfectly suitable for wider pans.

Multi slider control

Independent and direct control of each part of the hob to reach a higher precision level. Slide your finger or press the power you need.

Integrated Hood

Integrated ventilation, available in suction or filtering mode. 10 speed settings and automatic control. 100% safe against water spillage.

Gas hob with dual wok

P755CPROX



Discover all
the gas hobs



Power Burners

The signature power burner offers versatile cooking choices. It is two burners in one, with two rings of flame delivering an impressive 5.0kw on dual wok setting, or gently simmering delicate ingredients at 0,4kw.

Continuous Pan Supports

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



Layouts

Available in 90cm, 75cm and 60cm widths with a choice of layouts to fit your cooking style. Choose from a centrally or laterally located wok burner. To make installation simple, the worktop cut-out for the 75cm and 60cm is the same.

Layout

Wide range of layout options to suit your preferred cooking style

Power Burner 5kw

Exceptional control – the dual-burner 5Kw power burner is two burners in one

Control knobs

Stainless steel and soft-touch control knobs offer precision heat adjustment

Simmer ring

Perfect for simmering delicate sauces and chocolate and other ingredients

Low profile

Timeless elegance and easy to clean

Continuous pan support

Seamless cast iron pan supports make moving hot pans easy and safe

Cookers

Bertazzoni Range Cookers offer best-in-class versatility, capacity and performance. Available in the Professional, Master and Heritage Series, you can choose from wide range of striking and sophisticated colours and finishes. Ranging from 60cm to 120cm, the extra-large oven design features dual fan convection for optimal heat distribution and faster heat-up times. The flexible multi-function electric oven has 11 programmes to create excellent results every time with precise temperature control between 40°C and 250°C. A full-width powerful electric grill offers searing and grilling over a large surface area.

Safety and ease of use are built-in with top-end models offering heavy duty shelves and telescopic glides and cool touch, triple glass insulated oven door, which also increases energy efficiency. The gas worktops feature high quality brass burners add to the precision and control and a versatile dual wok ring. The seamless one-piece stainless steel top design makes cleaning simple. The induction hobs heat up rapidly and are highly efficient, with just 10% energy loss.



Induction cookers

- Sizes from 60cm to 120cm
- 5 or 4 induction zones
- Electric multifunction oven
- Special Automotive, Texture Paint or Enamel finishes
- Air-Tec model with integrated hood



Cooker with gas worktop

- Sizes from 60cm to 120cm
- 6,5 or 4 gas burners
- 5 Kw Dual wok
- Electric multifunction oven
- Special Automotive, Texture Paint or Enamel finishes



Induction cooker with integrated hood

Professional Series
PROCH94I1ECAT



Discover all the
induction cookers



Induction Zones

Induction hobs heat up rapidly and are highly efficient with just 10% of energy loss. There is also a booster function for extra-fast boiling. Smart power routing software means you can use all 5 induction elements on your cooker at the same time, even if you are using the oven for baking or roasting. The cool touch worktop design means only the area under pan heats up for safety and efficiency.

Multi-Function Oven

Choose from up to 11 versatile and flexible oven programmes. Makes cooking for big groups of family or friends easy with fast and efficient multi-level cooking with no flavour cross-over. Single, double or triple oven configurations available.



Distinctive Design

Hood grid designed by Studio Cometti V12 and developed by our engineers. It combines the best performances with brand iconic style featuring the brass cap with Bertazzoni logo.

The cooker with integrated hood has been granted a patent for the Air-Tec technology and was awarded the 2024 iF Design Award.



High speed heating

Induction zones heat up very quickly, making them effective and energy efficient.

Integrated Hood

Integrated ventilation, available in suction or filtering mode. 10 speed settings and automatic control. 100% safe against water spillage.

Easy to clean

The sleek glass top has no controls and is very easy to clean.

Cool Touch Work Surface

Intelligent technology makes the induction cooktop safe during and after use.

Professional Digital Programmer

Digital programmer for a perfect control of your cooking. Including 11 functions and digital food probe management, for best cooking results.

Knob-controlled induction top

The large control knobs are intuitive and precise.

Food temperature probe

Accurately monitor the temperature at heart of dish for perfect results every time.

Cool touch oven door

Triple-glazed and insulated, the oven door is safe and saves energy.

Cooker with gas worktop and griddle

Professional Series
PRO126G2EROT



Discover all
the cookers with
gas worktop



Multi-Function Oven

Choose from up to 11 versatile and flexible oven programmes. Makes cooking for big groups of family or friends easy with fast and efficient multi-level cooking with no flavour cross-over on other models in the range.

Food Probe *

This digital thermostat and user interface make it simple to cook dishes at exactly the right temperature. It constantly monitors the temperature at the heart of the dish and adjusts the temperature automatically for perfect, even cooking.

*only Professional Series

High Power Electric Griddle

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



Colours

Choose from a range of colours to complement your kitchen design. Pick from 6 breathtaking glossy colours inspired by the paintwork on Italian sports cars or 4 matt colours in our classic, elegant Texture paint for a sophisticated, hard-wearing look.



Thermocouple

Prevents the flow of gas if the flame is accidentally extinguished.

Electric griddle

Rapid heating and improved heat distribution deliver more control and even cooking

Safe and easy to use

The soft closing cool touch door is triple-glazed for safety and improved insulation

Programmable timer and food probe *

Constant temperature monitoring of dishes for perfect results

* only Professional Series

Extra storage

Hidden soft closing drawer acts as a useful storage compartment

Heavy duty oven shelves with telescopic slides *

Makes removing hot dishes safer and easier than ever

* only Professional Series

Choice of finishes

Pick from stainless steel finish and 6 glossy colours

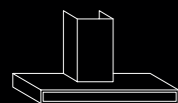
Multi-function oven

Choose from up to 11 settings to achieve the best results for every dish

Hoods

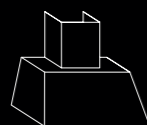
At Bertazzoni, we believe ventilation should always be an integral part of your kitchen design. Our engineers analyzed the ventilation needs of all our cooking appliances and developed multiple solutions to complement the whole range. Whatever appliance you choose and whatever style you want for your kitchen, you will find a model to harmonize with your Bertazzoni suite.

The line-up includes several new ventilation hoods that are designed to fit seamlessly with the Master, Professional and Heritage Bertazzoni Series.



Wallmount T-Shape design

- Sizes 60cm, 90cm, 100cm and 120cm
- Max. extraction power from 710m³h to 750 m³h
- Stainless or aluminum filters
- Ducted or recirculating installation
- Stainless steel, matt black or carbonio finishes



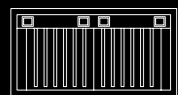
Wallmount chimney

- Sizes 70cm, 90cm, 110cm, 120cm
- Max. extraction power from 570m³h to 800 m³h
- Stainless steel filters
- Ducted or recirculating installation
- Stainless steel, matt black or ivory finishes



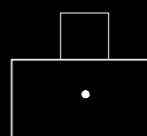
Wallmount inclined

- Sizes 90cm, 100cm, 120cm
- Max. extraction power from 570m³h to 800 m³h
- Aluminum filters
- Ducted or recirculating installation
- Stainless steel



Integrated hood

- Sizes 52cm, 70cm, 76cm, 86cm and 90cm
- Max. extraction power from 580m³h to 710 m³h
- Aluminum filters
- Ducted or recirculating installation
- Stainless steel finishes



Wallmount black glass

- Size 90cm
- Max. extraction power from 570m³h to 700 m³h
- Aluminum mesh filters
- Touch or slider controls
- Stainless steel finishes with black glass control panel



Wallmount inclined hood

KV90PROXT



Discover all the hoods



Filters

The vertical wall-mounted hoods are equipped with more robust and durable stainless steel filters, featuring a saturation alarm.

Lighting

Lighting
Backlit buttons and LED lighting allow for precise control of functions and perfect illumination.



Coordinated Design

These inclined-profile stainless steel hoods are designed and engineered to match the various styles of free-standing cookers. Available in 120 cm and 90 cm sizes.



Precision Controls

The hood is equipped with convenient front-facing electronic touch controls.

Versatile Installation

You can choose traditional wall-mounted installation in either recirculating or ducted mode.



Lighting

2 LED lights provide a clear view of the work surface while cooking.

Powerful Motor

The vertical model with stainless steel finish offers a maximum airflow of up to 800 m³/h.

Energy rating A+

Designed with energy efficiency in mind, featuring Class A and A+ certification.

Refrigeration and wine columns

Along with the oven and hob, the refrigerator is the third building block of any kitchen. Bertazzoni refrigerators offer a range of applications, sizes and installation options all harmonised by design to match the entire kitchen appliance suite for each Series. A range of high-tech features 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.

The super freeze mode 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.



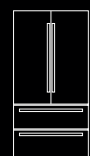
Built-in and freestanding columns

- Sizes 90cm, 75cm, 60cm and 45cm
- Height 212cm and 186cm
- Refrigerator and Freezer columns
- Panel ready or stainless steel door
- Left and Right hinges or reversible door



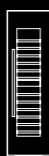
Built-in and freestanding bottom mount

- Sizes 90cm, 75cm, 70cm and 60cm
- Height from 177cm to 212cm
- Sliding or door-on-door hinges
- Panel ready or stainless steel door
- Left and Right hinges or reversible door



Built-in and freestanding multi door

- Sizes 90cm and 84cm
- Height 212cm, 179cm and 177cm
- French Door and Cross Door
- Panel ready or stainless steel door
- Automatic or manual ice maker



Built-in wine columns

- Sizes 60cm, 54cm and 45cm
- Height 212cm, 177cm
- Bottles capacity from 24 to 100
- Panel ready or stainless steel door



Slot-in built-in columns

RFZ45S5FPLS and RLD75S5FPNS



Discover all the built-in columns



Fresco drawer

The Fresco drawer has a dedicated temperature control with a range from -1°C to + 5°C to store meat and fish perfectly and avoid contamination. Exclusively available on built-in Bottom Mount, Columns, and French Door models.

Intuitive user interface

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

Space to keep food beautifully fresh

Huge 470 litres of total storage capacity, powered by variable-speed compressor and single evaporator for super-efficient cooling. The Dual Cooling Shield System offers automated defrosting of the evaporator to keep food fresh for longer.



Fresh, pure water on tap

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



Configuration & Customization

The refrigerator and freezer columns stand 212 cm tall, offering a sophisticated, highly functional solution that pairs seamlessly with the wine cellar to create an exclusive, bespoke configuration. The refined design is accentuated by luxurious carbon finish panels, imparting a modern, upscale touch to your kitchen. Thanks to their modular construction, these columns deliver maximum versatility, allowing you to tailor the layout of refrigerated spaces to your exact needs. With cutting edge technology, premium materials, and impeccable

aesthetics, this configuration is the ideal choice for those seeking professional grade performance and exclusive design.



Flush installation for kitchen cabinets

User friendly digital LED touch interface
Controls temperature, speed-cooling and eco mode
-
Precise temperature dual zone control for optimal food preservation

Reversible doors
Choose left or right swing configuration

Height-adjustable door storage bins

Automatic ice maker
Daily capacity of 1,8 kg of filtered ice
-
Soft close freezer drawers

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

Stainless steel or carbonio door panel kit
Available as optional accessory

Built-in wine column

RWC177B4TPNP



Discover all
the wine columns



Precise Temperature Control

The three temperature zones (from 5°C to 20°C) allow for the simultaneous preservation of different types of wine. The three evaporators ensure precise temperature selection for each zone.

Triple-Glazed UV-Protected Door

The triple-glazed door with UV protection treatment is specifically designed to shield wines from harmful light exposure. Reversible hinges provide maximum flexibility during installation.

Display Shelves

The central and upper zones include display shelves to showcase your finest bottles.



LED Lighting

Each temperature zone is equipped with adjustable LED lighting, allowing you to customize both color and intensity. For added ambiance, the "Party Mode" function keeps the lights on even when the door is closed—creating the perfect atmosphere for any occasion.

Premium Material Details

The stainless steel back panel and 10 shelves made of fine beech wood, mounted on fully extendable telescopic rails, combine aesthetic refinement with maximum functionality.



Built-in Installation

The wine column comes ready to be panelled. Self-supporting Hettich hinges allow perfect integration of the cabinet door.

Premium Material Details

Metal back panel and 10 full-extension beechwood shelves mounted on telescopic rails.

Touch Display

Intuitively select temperatures and functions.

Internal Fan and Charcoal Filter

Helps stabilize humidity and eliminate unpleasant odors.

LED Lighting

LED lights in each zone, with selectable color tone, brightness, and "Party Mode."

Anti-Vibration System

The inverter compressor is mounted on an anti-vibration system to ensure optimal long-term wine preservation.

Triple UV-Resistant Glass Door

Double-glazed door with Low-E treatment, specially designed to protect wines from harmful light radiation.

Display Shelves

To showcase the finest bottles (in the central and upper zones).

Precise Temperature Control

Three temperature zones (from 5°C to 20°C) allow simultaneous storage of different types of wine.



Slot-in built-in bottom mount

REF905BBRXTT/24



Discover all the built-in bottom mount



Intuitive controls

Digital LED user interface with pre-programmed options and precise digital sensors.

Ice Cubes

You can select the size of the ice cubes and increase ice production by up to 30% with the SuperIce function.



Flex Zone - Optimized Nutrients

The Flex Zone mode offers maximum versatility: it transforms the bottom freezer into an additional refrigeration compartment or a "Fresh" zone, with a temperature adjustable from -3°C to +3°C, ideal for optimal storage of meat and fish or keeping beverages at the perfect temperature.



"Lift & swing" hinges

These special hinges allow the front panel to sit with a minimal vertical gap of 3 mm between adjacent cabinet panels. Available on 90 cm and 75 cm, with panel ready or stainless steel door and with left or right door hinges.

LED surround lighting

Get a clear view even when the refrigerator is full

Intuitive controls

Digital LED user interface with pre-programmed options and precise digital sensors

Large capacity

Largest front-to-back depth in class (90 cm and 75 cm models)

Dual variable speed compressors and evaporators

Offer complete control and prevents flavour cross-over

Total No Frost technology

Longer food preservation with no frost build up

Large storage crispers

Full-width metal crisper keeps fruit and vegetables fresh for longer

Easy access

State of the-art-glides allow easy access and silent closing

Flex Zone - storage optimized

Convert freezer drawers to extra refrigerator space with optimized temperature

Hygienic and safe

Anti-bacterial treatment inside drawers makes the fridge easy to keep clean and hygienic



Lateral airflow system

Maintains consistent temperature when the door is opened

Super-freeze mode

Freezes fresh food 20% faster

Ice options

Select ice cube dimension. Increase ice production up to 50% with SuperIce function

Slot-in French door

RFD90S5FPNS/24



Discover all the multi door



Built-in fitted columns Intuitive interface

The touchscreen display was designed for maximum ease-of-use. The display shows the actual temperature inside the appliance, providing the most accurate feedback possible.

LED lighting

Perfect surround illumination with a fully backlit LED panel.

Super Cool & Super Freeze

Optimize temperature management when loading groceries.



Flush Installation

Reversible panel ready doors for left or right swing installation with Hettich sliding door hinges that allow for an installation with minimal side clearance to adjacent cabinets.

Dual Cooling Total No Frost

Frost-free technology keeps food fresher for longer, eliminates ice and bacteria formation.

Optional stainless steel door panel

Top and sidewall LED lights

Internal water dispenser

Internal digital LED touch interface

Metal trims on shelves, drawers and bins

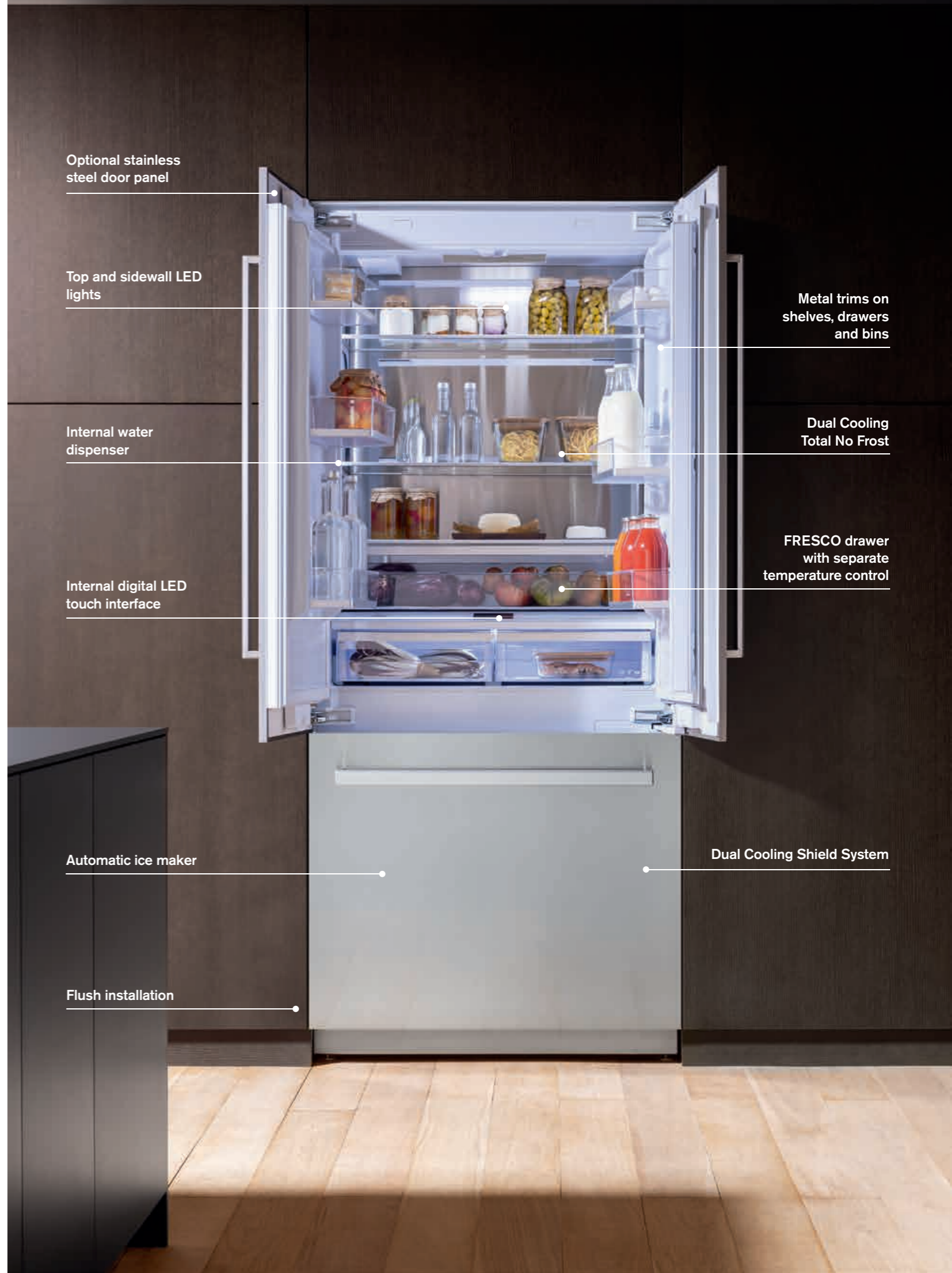
Dual Cooling Total No Frost

FRESKO drawer with separate temperature control

Automatic ice maker

Flush installation

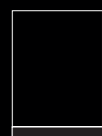
Dual Cooling Shield System



Dishwashers

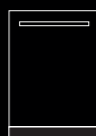
Cooking great food can also create many dirty pots, pans and dishes. So Bertazzoni dishwashers are designed to make cleaning up more of a pleasure than a chore. Operated with a full touch control panel, our dishwashers are very simple to use. With seven or eight programmes, they are very efficient, so you don't waste water or energy. Wide baskets and a bright LED light make loading and unloading easier. And an easy to use timer lets you choose when to start the cleaning cycle. The door opens automatically when the programme ends, helping dishes dry faster (on selected models).

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.



Panel ready

- Sliding or door on door hinges
- 60cm XXL tub, 60cm and 45cm standard tub
- Energy efficiency up to A rating
- Matching with toe kick from < 20mm to max 135mm
- Matching with door panel up to 11 kg



Stainless steel door

- Door on door hinges
- 60cm standard tub
- Energy efficiency D rating
- Matching with toe kick from 80mm to 135mm



Fully Integrated Dishwasher with Easy-Lift

DW60S3IBPSS



Discover all the dishwashers



Easy-Lift Loading System

The EasyLift loading system*, with its unique lower rack lifting mechanism, is designed to simplify dish loading. With EasyLift, the lower rack effortlessly lifts with just a touch of the handle. Accessing dishes is easy and immediate—no need to bend down to load or unload.

The EasyLift system is available on the Super Premium model.

DirectWash

The DirectWash* spray nozzle system is a highly effective method for cleaning bottles and glassware.

This advanced system is installed in the upper rack of the dishwasher and features a dedicated water circuit to ensure maximum efficiency.

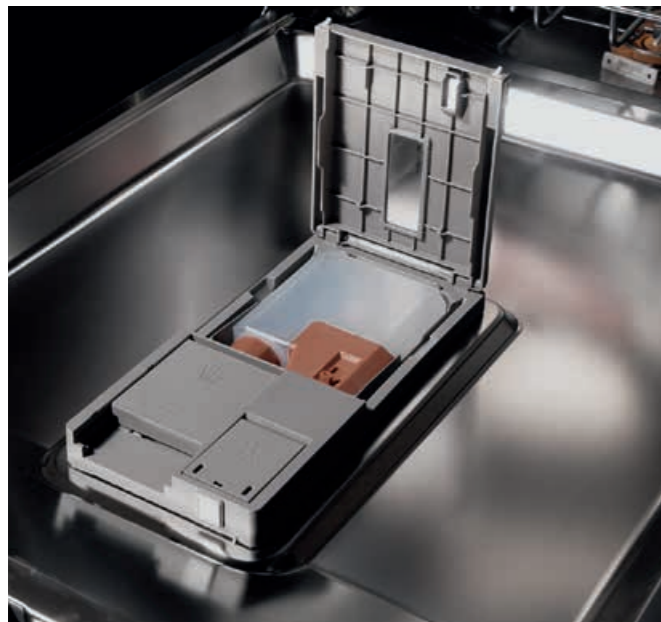
DirectWash comes standard on Super Premium and Premium models with stainless steel doors, offering outstanding cleaning power even for the most demanding loads.



Auto Dose

With Smart Auto Dose, there's no need to measure or pour detergent for each wash. This saves time and energy while ensuring your dishes are always perfectly clean. Using liquid detergent, Smart Auto Dose precisely calculates the required amount based on the selected wash program.

This feature is not only eco-friendly—reducing waste—but also helps save money by using just the right amount of detergent. Available on Super Premium and Premium fully integrated models.



Easy Lift

Features a unique mechanism that effortlessly lifts the lower rack, making loading and unloading dishes easier and more comfortable—no need to bend down.

Direct Wash

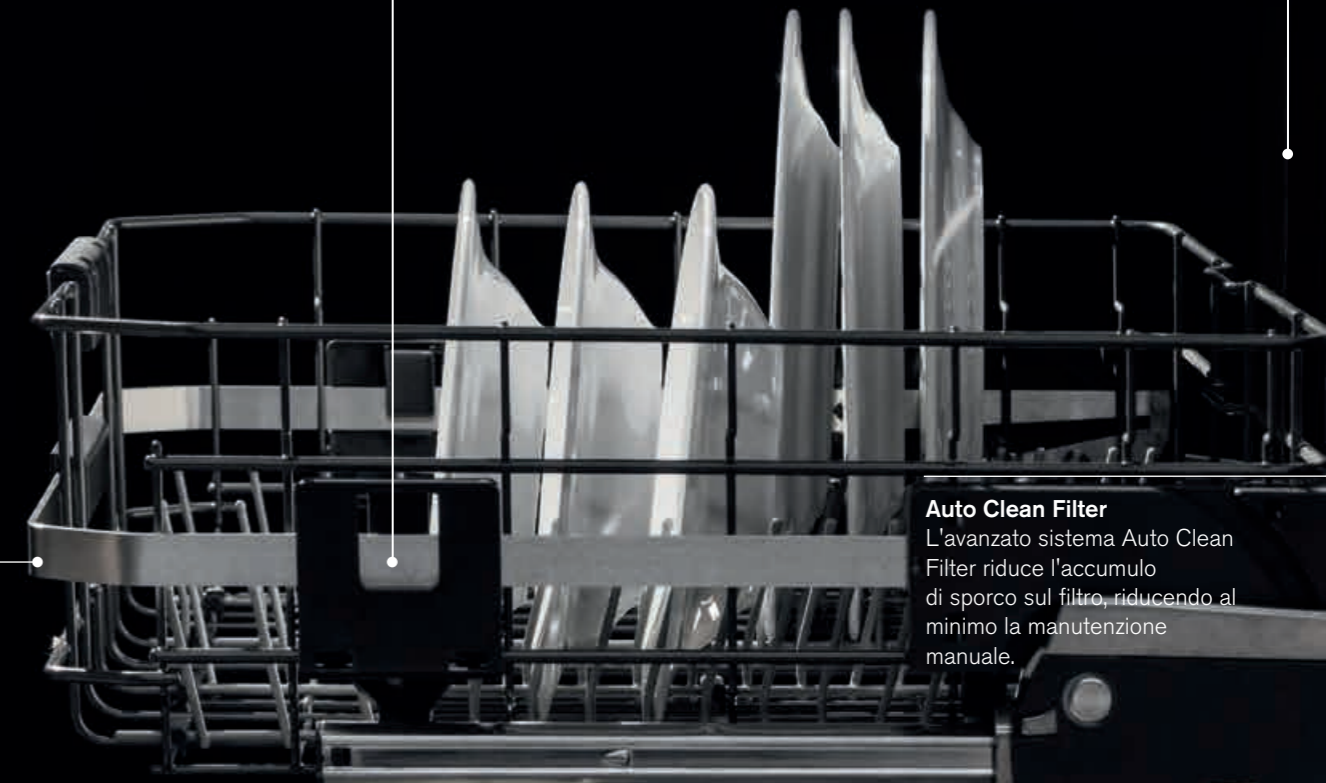
An additional high-pressure water circuit in the upper rack with dedicated spray nozzles ensures deep cleaning of tall glasses and bottles.

Inverter Motor DualSmart Brushless

The dual-pump system with a brushless inverter motor and turbidity sensor optimizes energy efficiency and cleaning performance.

Stainless Steel Tub

The stainless steel tub is highly durable, rust-resistant, and improves heat retention for more efficient washing and drying.



Auto Clean Filter

L'avanzato sistema Auto Clean Filter riduce l'accumulo di sporco sul filtro, riducendo al minimo la manutenzione manuale.

Smart Auto Dose

Automatically dispenses the ideal amount of detergent for up to 12 wash cycles, ensuring clean dishes while saving time and energy.

Six Fixing Points

The six fixing points—two on each side and two on the top—ensure a stable and precise installation.

Side Projection Status Light

The side projection status light discreetly indicates the wash cycle status without interfering with the kitchen toe-kick.



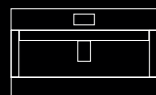
Coffee machine

A perfect combination of technology and design, our new coffee machine is crafted to deliver a superior experience—right in your home. With 13 beverages available, you can choose from a rich Espresso, a well-balanced Americano, or specialty drinks like Cappuccino, Doppio, and Espresso Macchiato to suit every preference.

The dual-feed system supports both coffee beans and ground coffee, offering maximum flexibility in preparation. Thanks to the cup-warming function, every beverage is served at the ideal temperature to enhance its aromas.

For milk-based drink lovers, the professional milk frother with steam wand creates a dense, creamy foam—perfect for barista-style cappuccinos. And for those who prefer a different kind of break, the dedicated hot water dispenser allows for quick preparation of tea, infusions, and other hot drinks.

The elegant 4.3" full-touch TFT display makes navigation intuitive, with crisp graphics and responsive controls for fast, precise selection—all enclosed in a sleek black glass finish, perfectly suited to the most modern kitchens.



Built-in coffee machine

- Size 60x45cm
- Blck glass finishes
- Up to 13 beverage
- Dual supply for coffee beans and ground coffee
- 4,3" full touch TFT Display



Coffee machine

CM45MOD2WTB



Discover more



Maximum Versatility

A total of 13 beverages available—from classic Espresso to Americano—for lovers of milk-based drinks as well as those who prefer tea, infusions, and other hot water beverages. The dual-feed system supports both coffee beans and ground coffee, ensuring maximum flexibility in preparation. The large 350 g water tank allows for brewing up to 50 cups of espresso.

Just Like at the Café

Enjoy a true barista experience with the cup-warming function, which preheats your cups to the ideal temperature. The Milk-Frother system, equipped with a milk container that can be stored in the fridge and a professional steam wand, creates dense and creamy foam. A dedicated dispenser provides hot water for your favorite infusions.



Coordinated Design

The new coffee machine pairs perfectly with the black glass finish suite: a flawless blend of elegance and modernity. From the freestanding refrigerator to the built-in wine cellar, from the built-in oven to the microwave with warming drawer, every element integrates harmoniously to create a sophisticated and cutting-edge kitchen environment.



13 Beverages Available

From classic Espresso or Americano to Doppio, Cappuccino, or Espresso Macchiato.

TFT Display

4.3" full-touch TFT display with easy navigation and intuitive controls.

Hot Water Dispenser

Dedicated hot water dispenser for preparing tea, infusions, and other hot beverages.

Cup Warmer

Cup-warming function that preheats cups to the optimal temperature.

Black Glass

Black glass finish for perfect alignment with the Modern Suite.

Great Versatility

Dual-feed system supports both coffee beans and ground coffee.

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Printed in Italy

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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
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Disclaimer

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