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## BERTAZZONI

### SPECIFICATIONS GUIDE

RANGES  
BUILT-IN OVENS  
SPECIALTY OVENS  
COOKTOPS  
VENTILATIONS

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USA & CANADA



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## FROM THE DESK OF THE PRESIDENT

Our company brings to homeowners around the world beautiful, high-performance kitchen appliances, which make their dreams come true.

We marry the finest Italian craftsmanship with technical precision using state-of-the-art manufacturing, which give our customers peace of mind.

Our brand elevates food – preparing it, sharing it, enjoying it – to a new dimension where taste, fun, and lifestyle - the values of our land - come together.

We have built this company with the unique passion and dedication of family entrepreneurship. Our fathers handed it to us. Our children will inherit it. It's in our minds, our hearts, our soul.

Since 1882 our name is on the products we build. We are proud – and at the same time humbled – by our heritage. This company is Bertazzoni. We are Bertazzoni. And we vow to continue building this great enterprise into the future.

*Paolo Bertazzoni*



TO COOK BEAUTIFULLY  
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# RANGES

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## **BERTAZZONI PROFESSIONAL SERIES**

48" 6-Burner and Griddle, Dual Fuel Electric Double Self-Clean Oven PRO48 6G DFS X  
48" 6-Burner and Griddle, Gas Double Oven PRO48 6G GAS X  
36" 6-Burner, Dual Fuel Electric Self-Clean Oven PRO36 6 DFS X  
36" 6-Burner, Gas Oven PRO36 6 GAS X  
36" 5-Burner, Gas Oven PRO36 5 GAS X  
30" 4-Burner, Dual Fuel Electric Self-Clean Oven PRO30 4 DFS X  
30" 4-Burner, Gas Oven PRO30 4 GAS X  
24" 4-Burner, Gas Oven PRO24 4 GAS X

## **MASTER SERIES**

48" 6-Burner and Griddle, Dual Fuel Electric Double Self-Clean Oven MAS48 6G DFS XT  
48" 6-Burner and Griddle, Gas Double Oven MAS48 6G GAS XT  
36" 5-Burner, Dual Fuel Electric Self-Clean Oven MAS36 5 DFS XT  
36" 5-Burner, Dual Fuel Electric Oven MAS36 5 DFM XE  
36" 5-Burner, Gas Oven MAS36 5 GAS XT  
36" 5-Burner, Gas Oven MAS36 5 GAS XE  
30" 4-Burner, Dual Fuel Electric Self-Clean Oven MAS30 4 DFS XT  
30" 4-Burner, Dual Fuel Electric Oven MAS30 4 DFM XE  
30" 4-Burner, Gas Oven MAS30 4 GAS XT  
30" 4-Burner, Gas Oven MAS30 4 GAS XE

## **HERITAGE SERIES**

48" 6-Burner and Griddle, Gas Double Oven HER48 6G GAS NE  
36" 6-Burner, Gas Oven HER36 6 GAS NE

# BERTAZZONI PROFESSIONAL SERIES

48" 6-BURNER AND GRIDDLE, DUAL FUEL ELECTRIC DOUBLE SELF CLEAN OVEN  
PRO48 6G DFS X

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

<b>Gas burners</b>	6
<b>Burner type</b>	brass
<b>Griddle</b>	electric
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	metal finish
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Griddle</b>	1100 W, stainless steel/drip tray
<b>Main oven functions</b>	convection, bake, convection bake, turbo convection, convection broil, defrost/dehydrate, proofing, warming, broil, self clean
<b>Main oven volume</b>	3.4 ft <sup>3</sup>
<b>Auxiliary oven</b>	electric with electric grill
<b>Auxiliary oven functions</b>	upper bake, traditional bake, bake, broil

<b>Auxiliary oven volume</b>	1.7 ft <sup>3</sup>
<b>Inner oven door</b>	quadruple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel wrapped legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	32 A - 6700 W, 37 A - 8500 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 48 X), flat island trim (IRF 48 X), side trim (ST 36 X)

A LP conversion kit for all burners is included

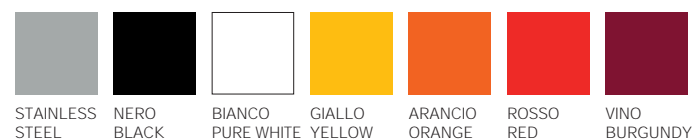
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



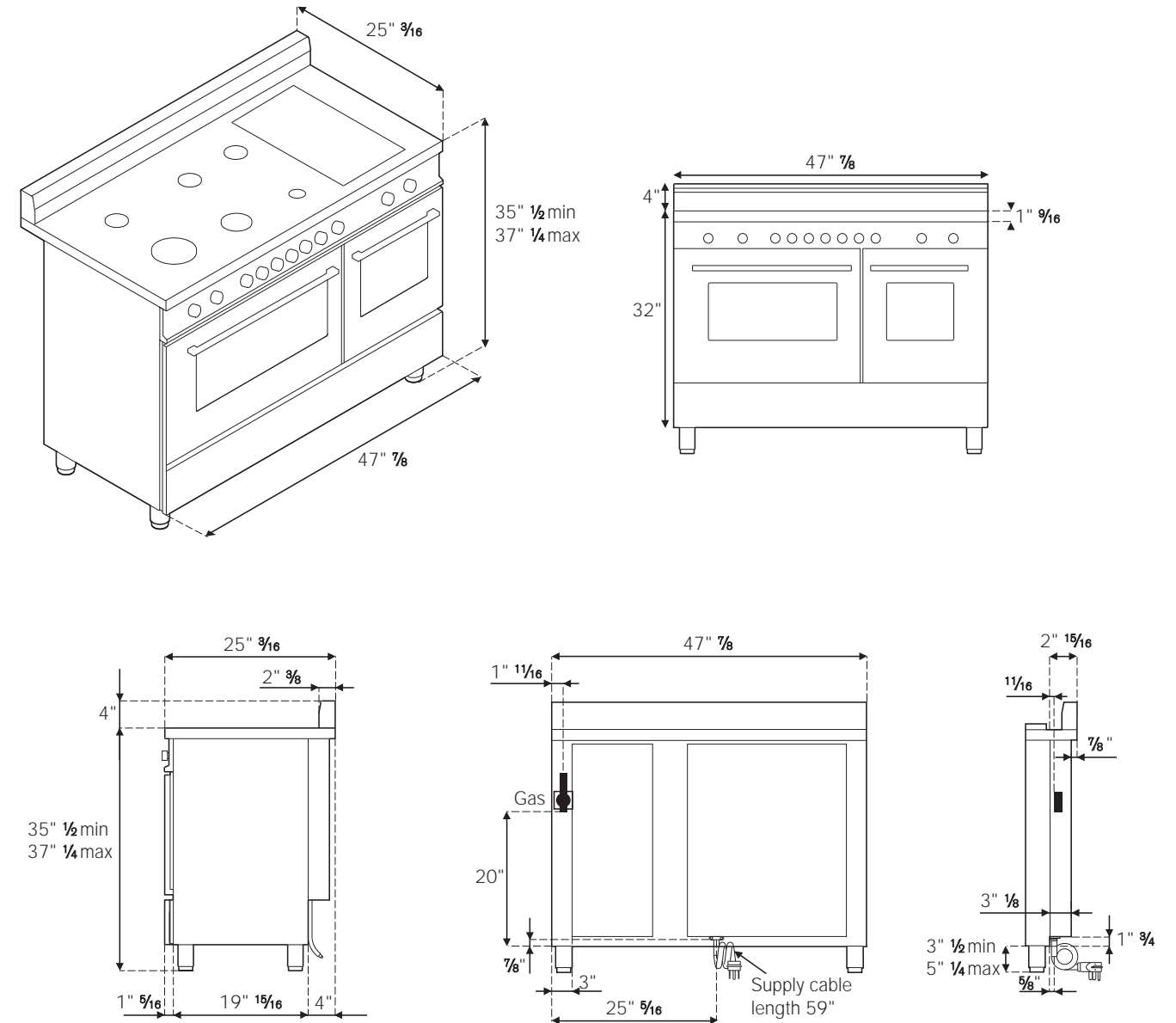
## COLORS OF ITALY

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with seven color choices inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food since Roman times.



## INSTALLATION INSTRUCTIONS

PRO48 6G DFS X



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

48" 6-BURNER AND GRIDDLE, GAS DOUBLE OVEN

PRO48 6G GAS X

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

Gas burners	6
Burner type	brass
Griddle	electric
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	metal finish
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, stainless steel/drip tray
Main oven	gas convection with gas infrared broiler
Main oven functions	traditional bake, convection bake, gas convection, broil, defrost/dehydrate, sabbath mode
Main oven volume	3.6 ft <sup>3</sup>
Auxiliary oven	gas
Auxiliary oven functions	gas bake
Auxiliary oven volume	2.2 ft <sup>3</sup>
Inner oven door	full-width triple glass
Oven equipment	2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	flap storage compartment, height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V , 60Hz
Max Amp Usage, power rating	10 A - 1200 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 48 X), flat island trim (IRF 48 X), side trim (ST 36 X)

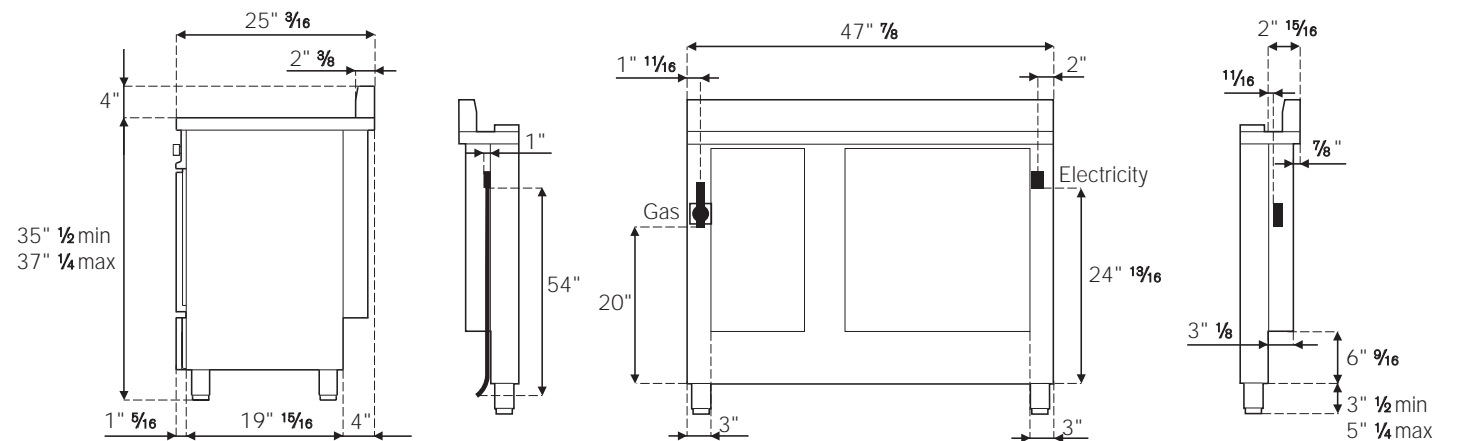
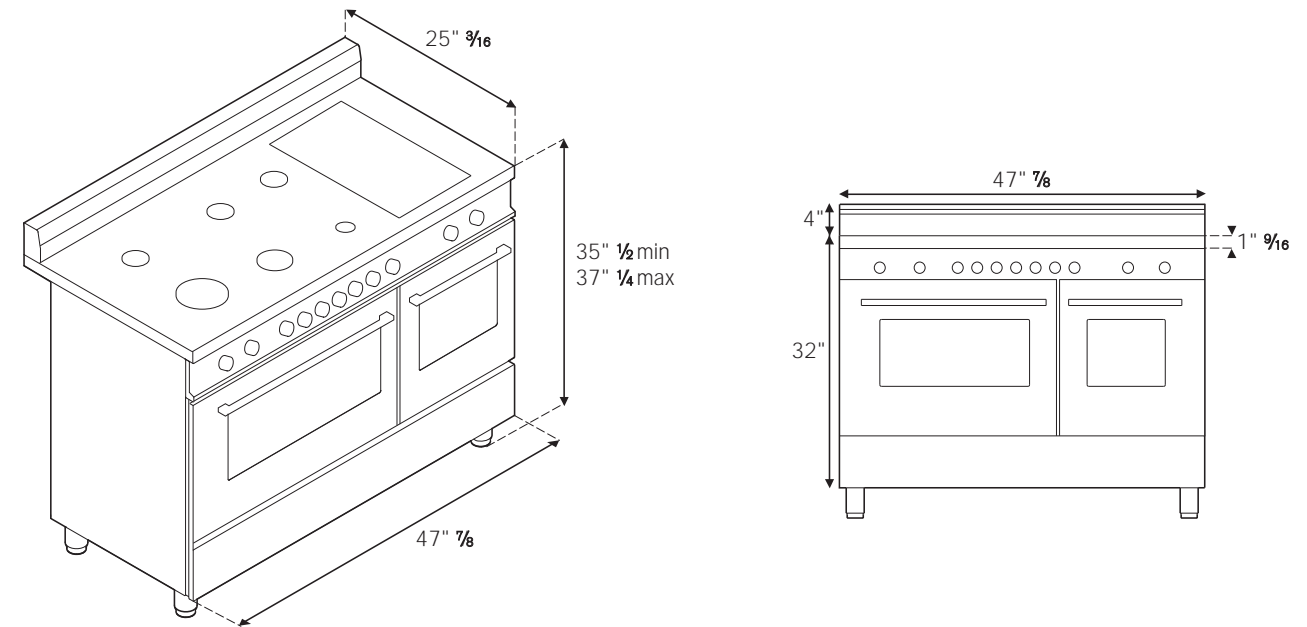
Available LPG version PRO48 6G GAS X LP

## MATCHING VENTILATION SOLUTIONS

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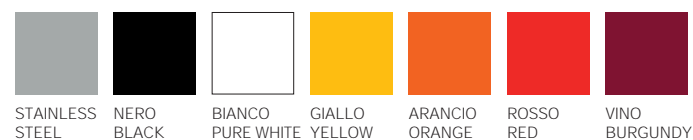
## INSTALLATION INSTRUCTIONS

PRO48 6G GAS X



## COLORS OF ITALY

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# BERTAZZONI PROFESSIONAL SERIES

36" 6-BURNER, DUAL FUEL ELECTRIC SELF CLEAN OVEN

PRO36 6 DFS X

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.



## FEATURES

<b>Gas burners</b>	5
<b>Burner type</b>	brass
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	metal finish
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	electric convection self-clean with electric broiler
<b>Main oven functions</b>	convection, bake, convection bake, turbo/convection, convection broil, defrost/dehydrate, proofing, warming, broil, self clean
<b>Main oven volume</b>	4.0 ft <sup>3</sup>
<b>Inner oven door</b>	quaduple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel wrapped legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	24.3 A-5000 W, 27.8 A-8000 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 X)

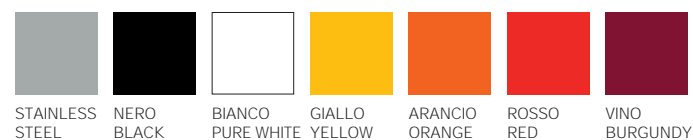
A LP conversion kit for all burners is included

## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices

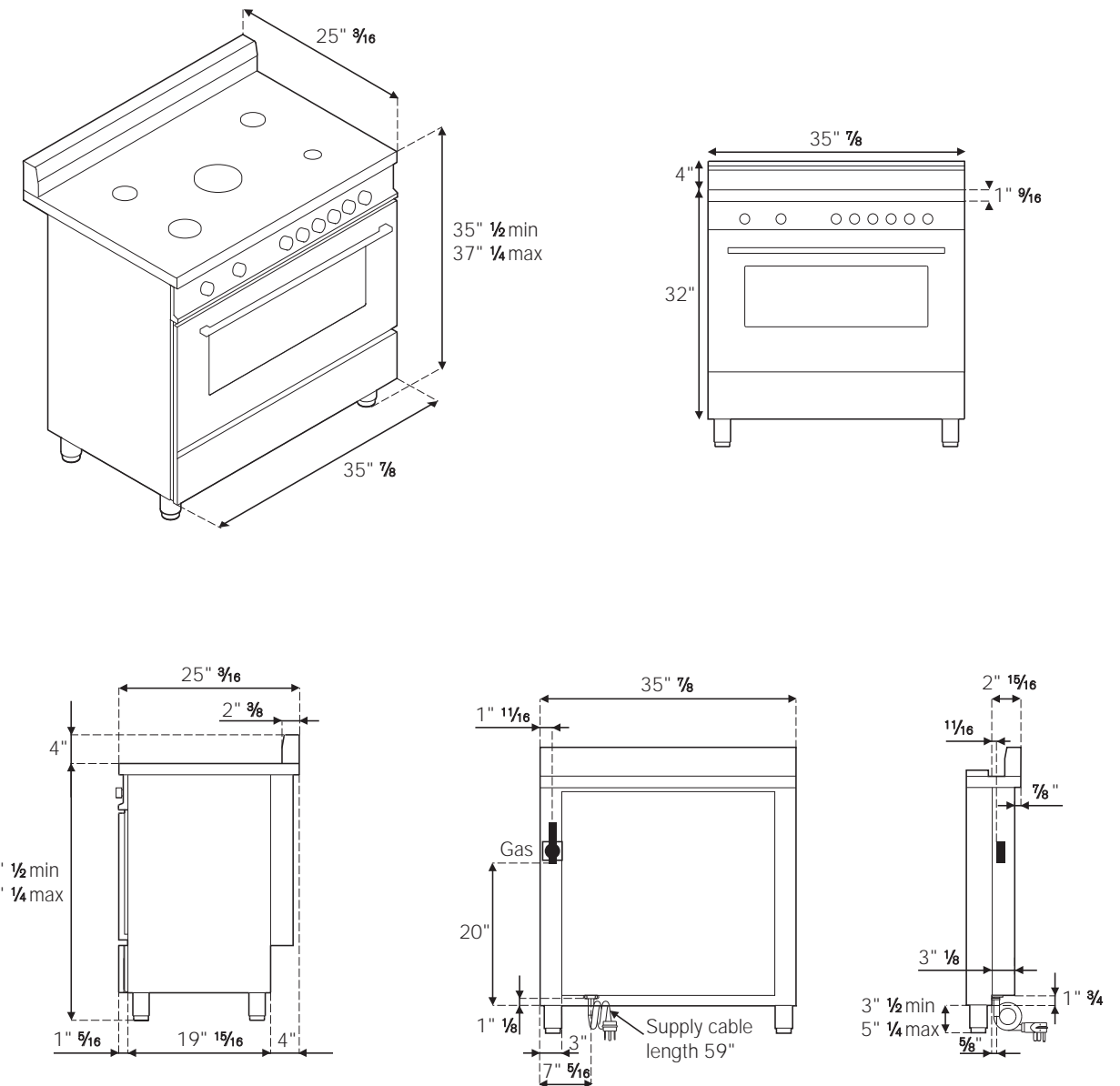
## COLORS OF ITALY

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## INSTALLATION INSTRUCTIONS

PRO36 6 DFS X



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# BERTAZZONI PROFESSIONAL SERIES

36" 6-BURNER, GAS OVEN

PRO36 6 GAS X

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.

## FEATURES

Gas burners	5
Burner type	brass
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	metal finish
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Main oven	gas convection with gas infrared broiler
Main oven functions	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
Main oven volume	4.4 ft <sup>3</sup>
Inner oven door	full - width triple glass
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	flap storage compartment height adjustable stainless steel wrapped legs

## TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V, 60Hz
Max Amp Usage, power rating	1.5 A - 150 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 X)

Available LPG version PRO36 6 GAS X LP

A LP conversion kit for all burners is included

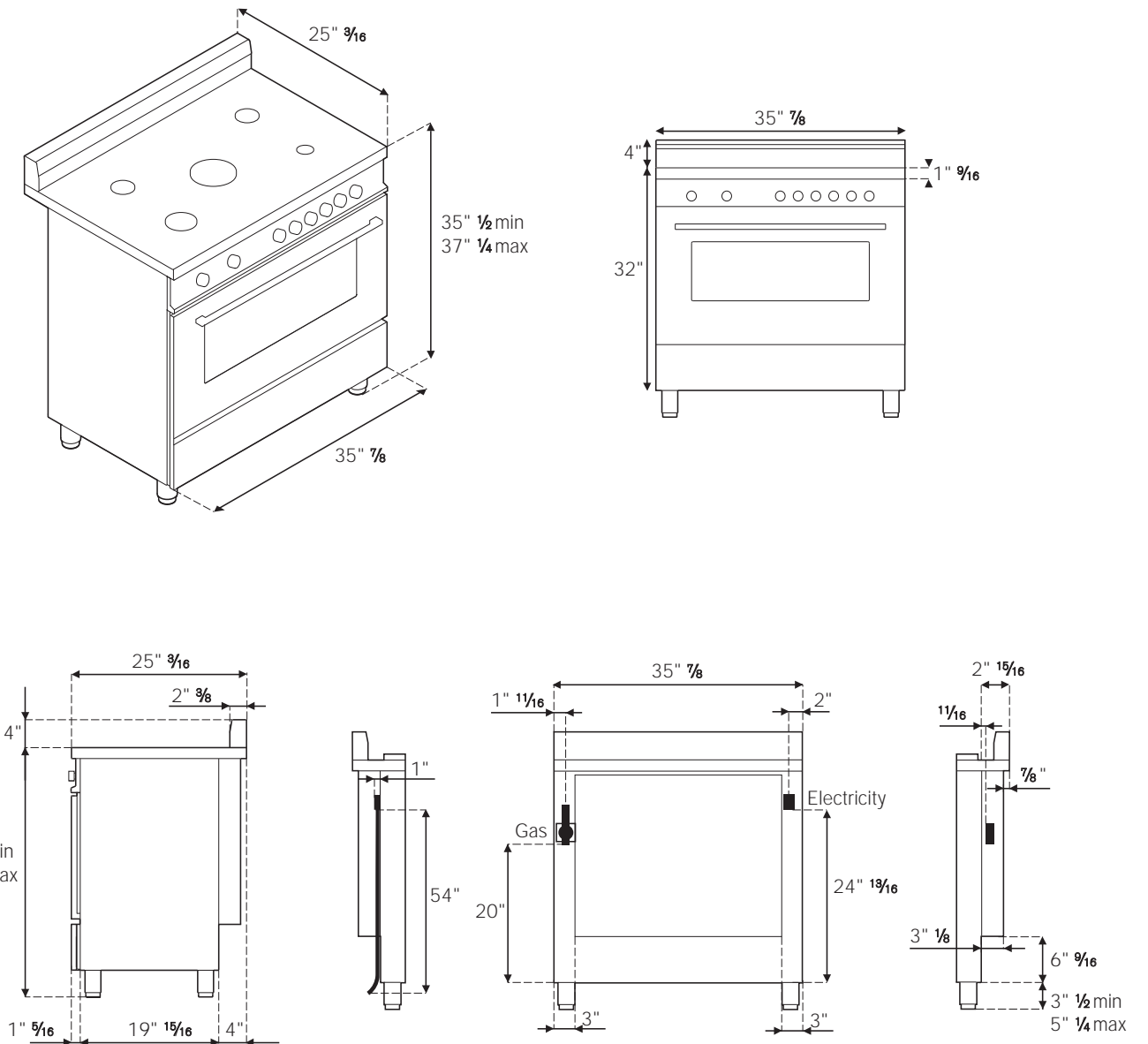
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



# INSTALLATION INSTRUCTIONS

PRO36 6 GAS X



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## COLORS OF ITALY

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# BERTAZZONI PROFESSIONAL SERIES

36" 5-BURNER, GAS OVEN

PRO36 5 GAS X

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

Gas burners	5
Burner type	brass
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	metal finish
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Main oven	gas convection with gas infrared broiler
Main oven functions	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
Main oven volume	4.4 ft <sup>3</sup>
Inner oven door	full - width triple glass
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	flap storage compartment height adjustable stainless steel wrapped legs

## TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V, 60Hz
Max Amp Usage, power rating	1.5 A - 150 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 X)

Available LPG version PRO36 5 GAS X LP

A LP conversion kit for all burners is included

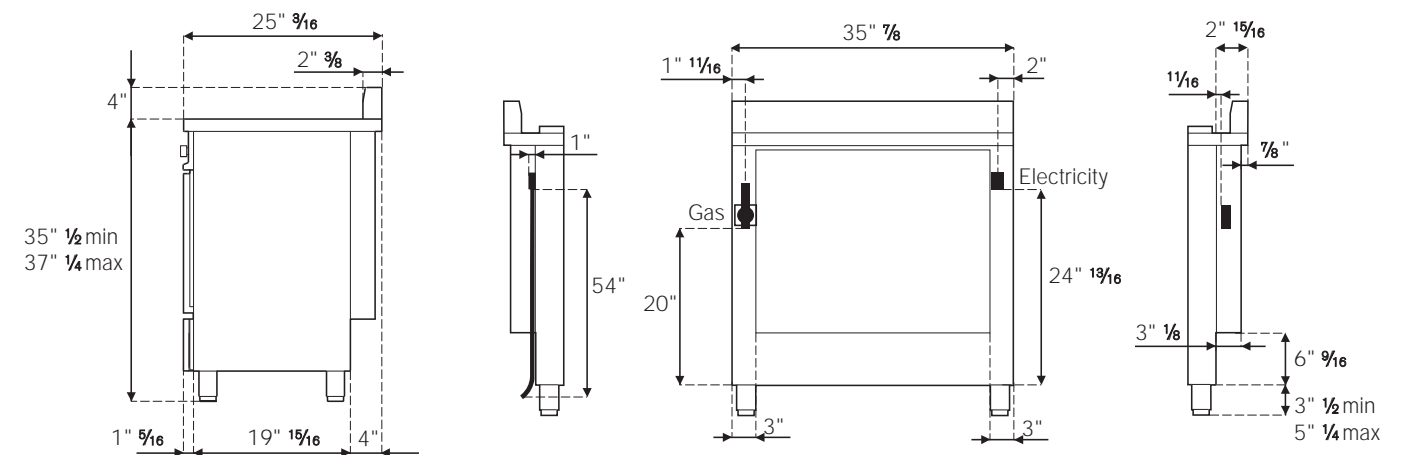
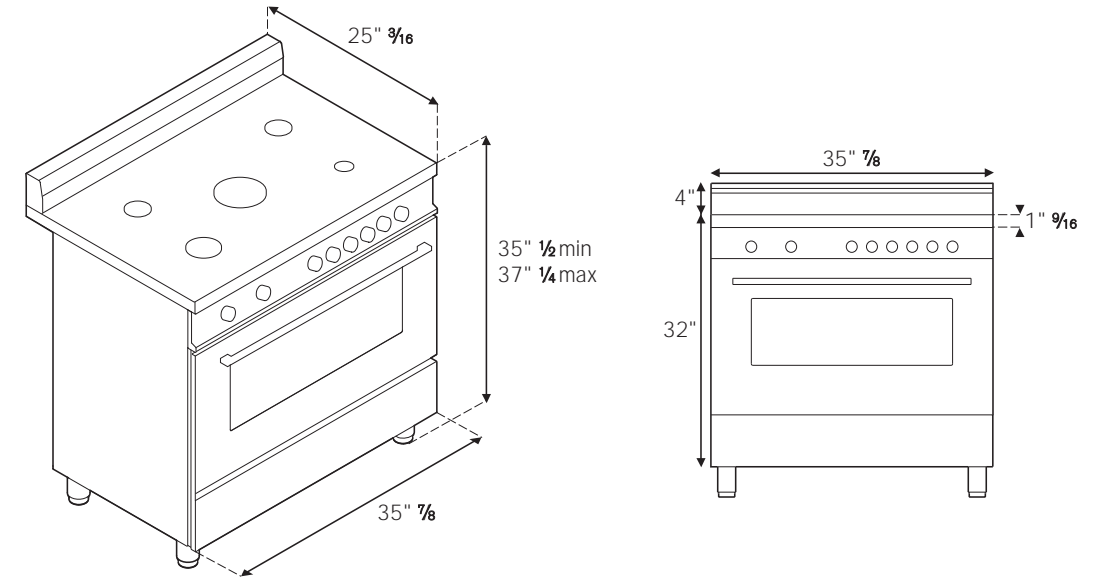
## MATCHING VENTILATION SOLUTIONS

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# INSTALLATION INSTRUCTIONS

PRO36 5 GAS X



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# BERTAZZONI PROFESSIONAL SERIES

30" 4-BURNER, DUAL FUEL ELECTRIC SELF CLEAN OVEN

PRO30 4 DFS X

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

Gas burners	4
Burner type	brass
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	metal finish
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Main oven	electric convection self-clean with electric broiler
Main oven functions	convection, bake, convection bake, turbo convection, convection broil, defrost/dehydrate, proofing, warming, broil, self clean
Main oven volume	3.4 ft <sup>3</sup>
Inner oven door	quadruple glass
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	height adjustable stainless steel wrapped legs

## TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 V - 120/240 V, 60Hz
Max Amp Usage, power rating	21 A - 4400 W, 24 A - 5000 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)

A LP conversion kit for all burners is included

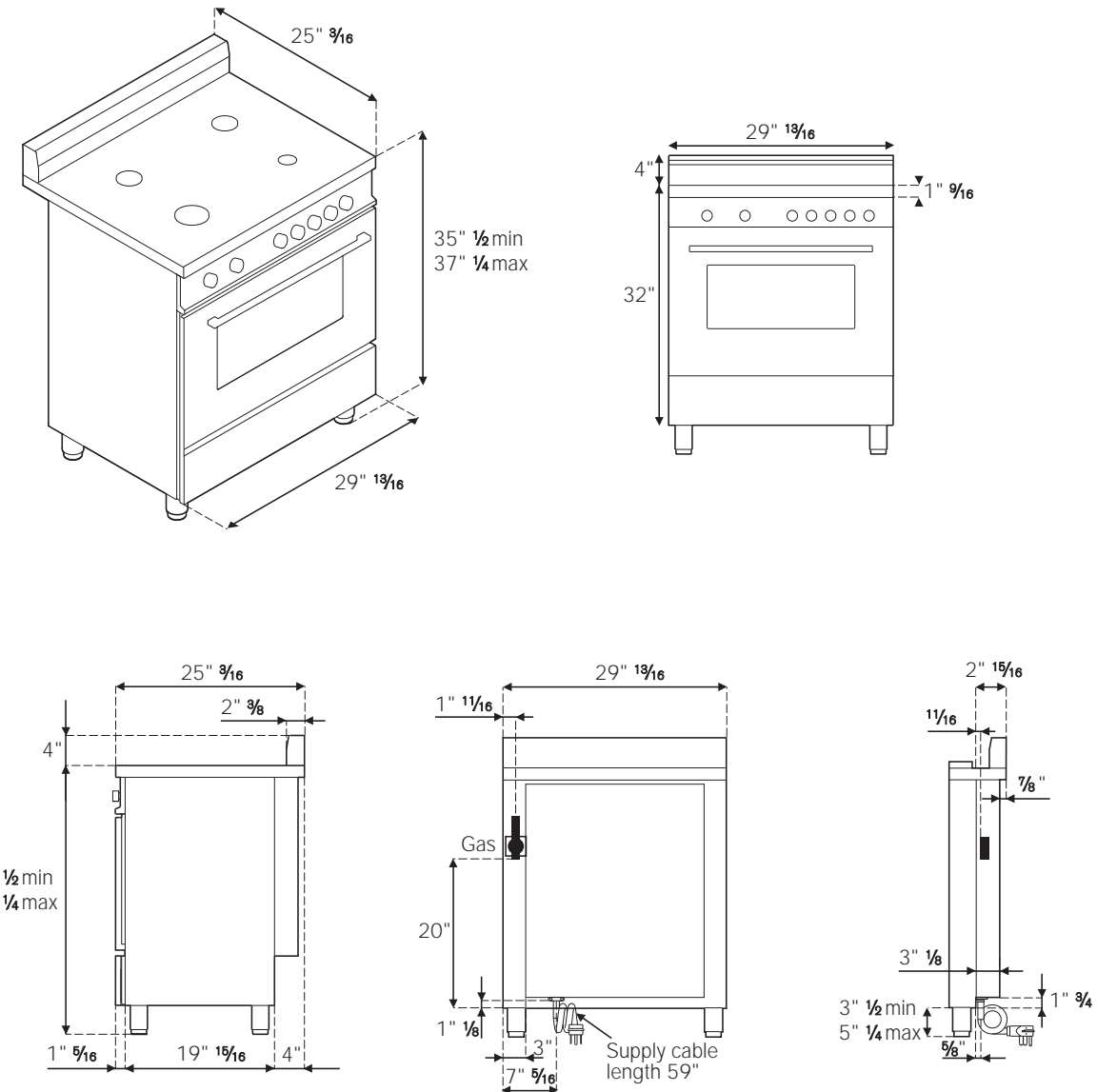
## MATCHING VENTILATION SOLUTIONS

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## INSTALLATION INSTRUCTIONS

PRO30 4 DFS X



## COLORS OF ITALY

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# BERTAZZONI PROFESSIONAL SERIES

30" 4 INDUCTION ZONES, ELECTRIC SELF-CLEAN CONVECTION OVEN

PRO30 4 INS X

## HIGHLIGHTS

- The 4-zones induction worktop with variable heat and power boost function accommodates full-size cookware for super-fast yet precise cooking.
- The extra-wide oven with heat-assisted convection fan and full-width broiler provides balanced air flow and even heat distribution.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

<b>Induction Zones</b>	4
<b>Worktop</b>	induction
<b>Worktop Controls</b>	knobs
<b>Residual Heat Indicator</b>	yes
<b>Knobs</b>	metal finish
<b>Backguard</b>	standard 4 inches
<b>Front Left</b>	7"-1850 W (Booster 3000 W)
<b>Back Left</b>	7"-1850 W (Booster 3000 W)
<b>Front Right</b>	5" 3/4"-1400 W (Booster 2200 W)
<b>Back Right</b>	8" 1/2"-2300 W (Booster 3700 W)
<b>Main oven</b>	electric convection self-clean with electric broiler
<b>Main oven functions</b>	convection, bake, convection bake, turbo convection, convection broil, defrost/dehydrate, proofing, warming, broil, self clean
<b>Main oven volume</b>	3.4 ft <sup>3</sup>
<b>Inner oven door</b>	quadruple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel wrapped legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	53 A - 11800 W, 56 A - 12900 W
<b>Rating*</b>	Specified Rating of Power Supply Cord Kit and Circuit Protection 208/240 Volts 120/208 Volts Amps: 50 A
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X-NE-BI-GI-AR-RO-VI)

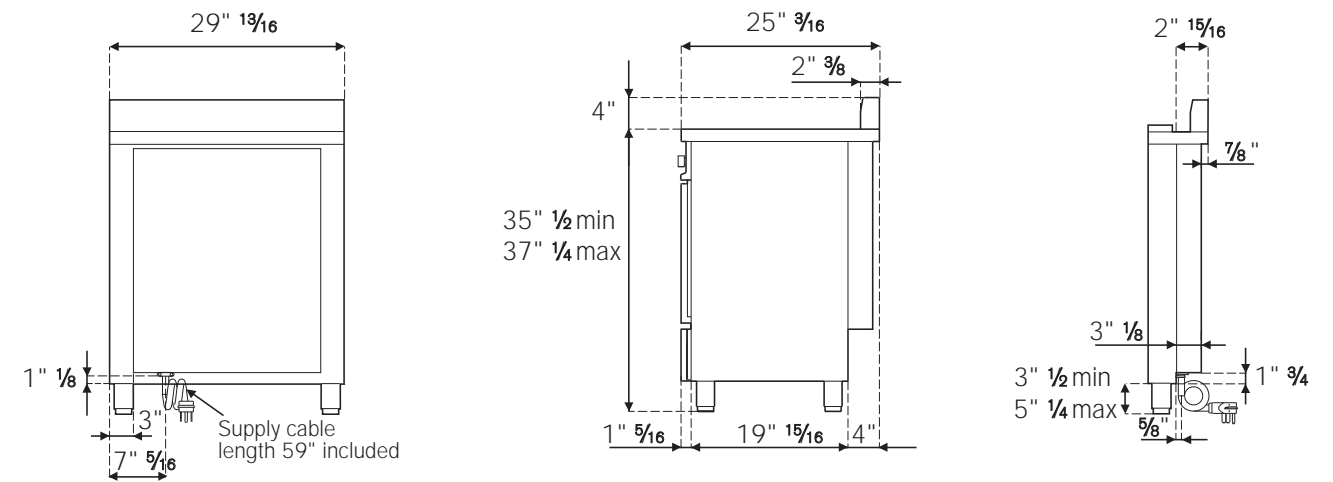
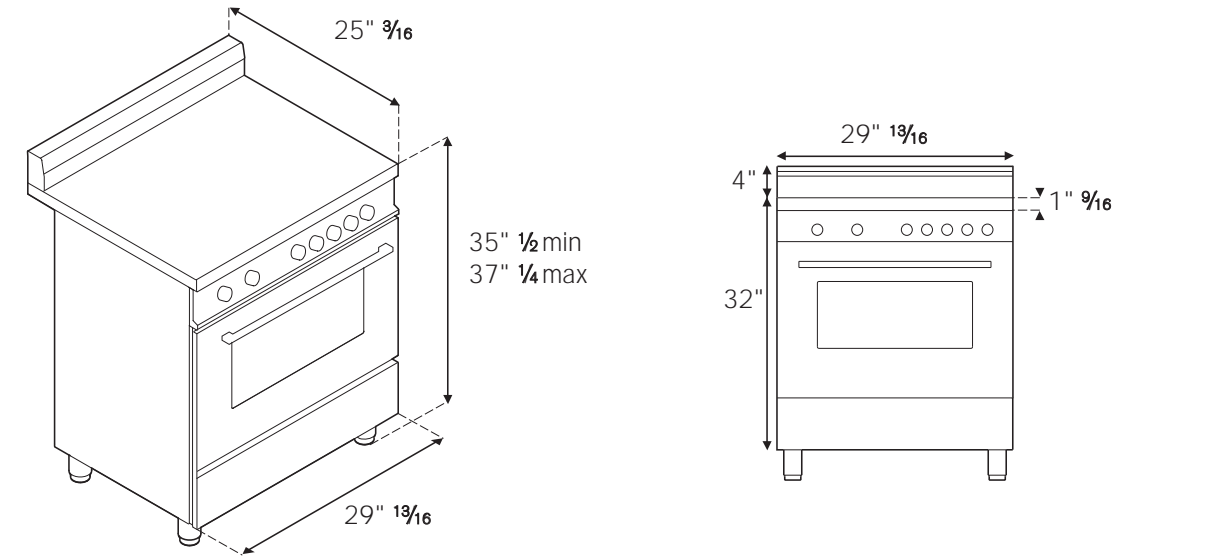
## MATCHING VENTILATION SOLUTIONS

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## INSTALLATION INSTRUCTIONS

PRO30 4 INS X



\*The National Electric Code calculation for Electric Load is less than the Total Connected Electrical Load listed on the model rating plate.

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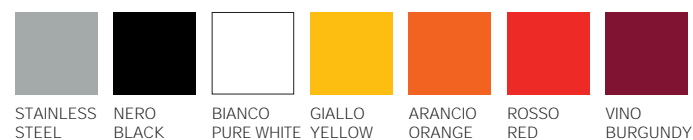
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## COLORS OF ITALY

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with seven color choices inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food since Roman times.



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# BERTAZZONI PROFESSIONAL SERIES

30" 4 INDUCTION ZONES, ELECTRIC CONVECTION OVEN

PRO30 4 INM XE

## HIGHLIGHTS

- The 4-zones induction worktop with variable heat and power boost function accommodates full-size cookware for super-fast yet precise cooking.
- The extra-wide oven with heat-assisted convection fan and full-width broiler provides balanced air flow and even heat distribution.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.

## FEATURES

<b>Induction Zones</b>	4
<b>Worktop</b>	induction
<b>Worktop Controls</b>	knobs
<b>Residual Heat Indicator</b>	yes
<b>Knobs</b>	metal finish
<b>Backguard</b>	standard 4 inches
<b>Front Left</b>	7"-1850 W (Booster 3000 W)
<b>Back Left</b>	7"-1850 W (Booster 3000 W)
<b>Front Right</b>	5" 3/4"-1400 W (Booster 2200 W)
<b>Back Right</b>	8" 1/2"-2300 W (Booster 3700 W)
<b>Main oven</b>	electric convection with electric broiler
<b>Main oven functions</b>	bake, traditional bake, upper bake, broil, large broil, convection broil, convection, defrost/ dehydrate
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Inner oven door</b>	full width triple glass
<b>Oven equipment</b>	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	44 A - 9800 W, 45.5 A - 10500 W
<b>Rating*</b>	Specified Rating of Power Supply Cord Kit and Circuit Protection 208/240 Volts 120/208 Volts Amps: 40 A
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)  
Telescopic glide shelves (TGC)

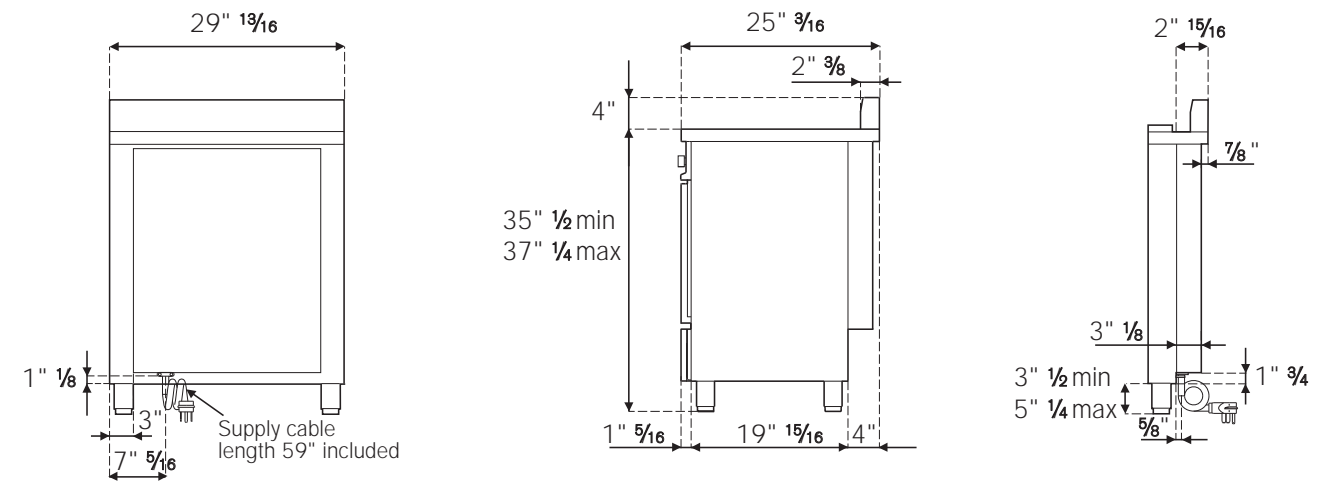
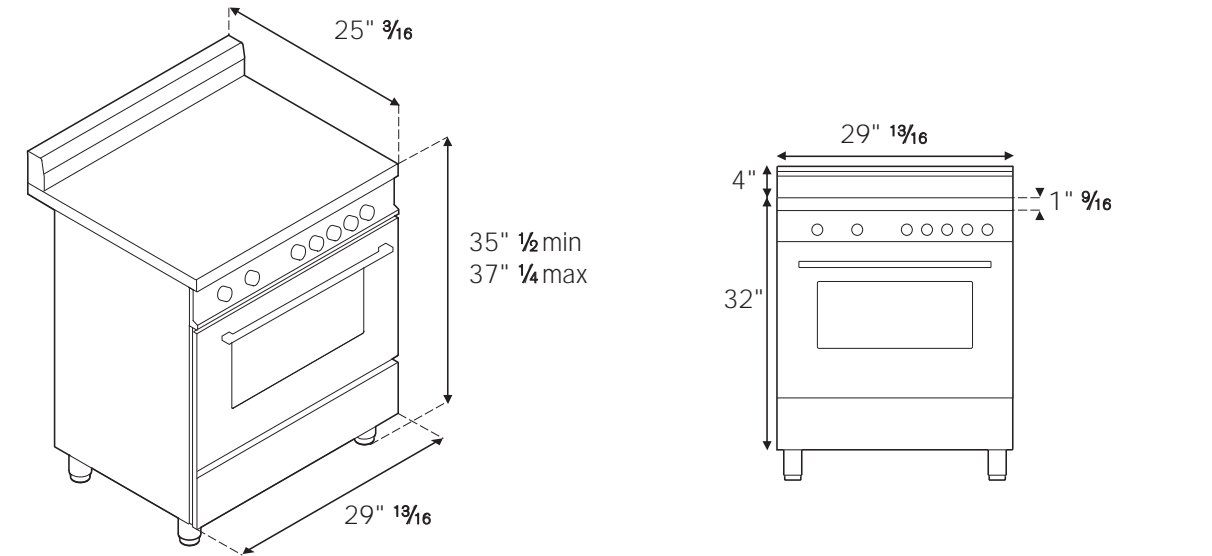
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



## INSTALLATION INSTRUCTIONS

PRO30 4 INM XE



\*The National Electric Code calculation for Electric Load is less than the Total Connected Electrical Load listed on the model rating plate.

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

30" 4-BURNER, GAS OVEN  
PRO30 4 GAS X

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

<b>Gas burners</b>	4
<b>Burner type</b>	brass
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	metal finish
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	gas convection with gas infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/ dehydrate, sabbath mode
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Inner oven door</b>	full - width triple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	flap storage compartment, height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)

Available LPG version PRO30 4 GAS X LP

A LP conversion kit for all burners is included

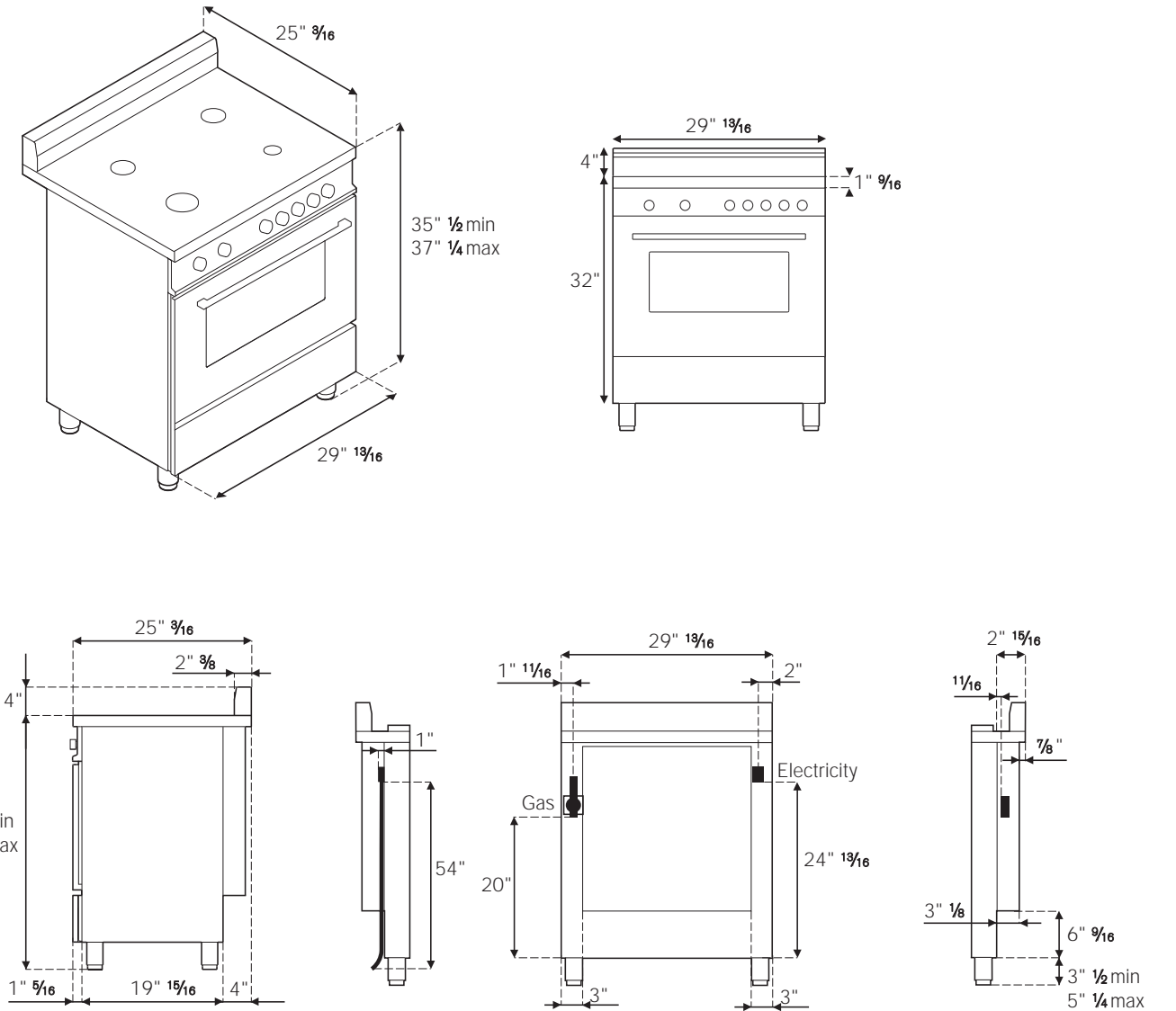
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



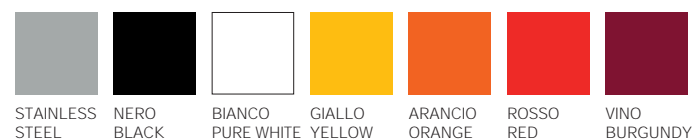
## INSTALLATION INSTRUCTIONS

PRO30 4 GAS X



## COLORS OF ITALY

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with seven color choices inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food since Roman times.



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

24" 4-BURNER, GAS OVEN

PRO24 4 GAS X

## HIGHLIGHTS

- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- Thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

<b>Gas burners</b>	4
<b>Burner type</b>	aluminum
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	metal finish
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	gas convection with gas infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
<b>Main oven volume</b>	2.4 ft <sup>3</sup>
<b>Inner oven door</b>	full - width triple glass
<b>Oven equipment</b>	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 24 X), flat island trim (IRF 24 X), side trim (ST 36 X)

Available LPG version PRO24 4 GAS X LP

A LP conversion kit for all burners is included

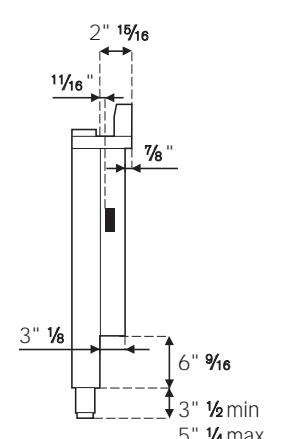
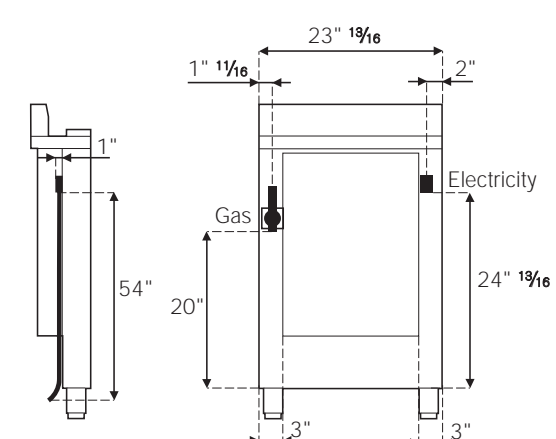
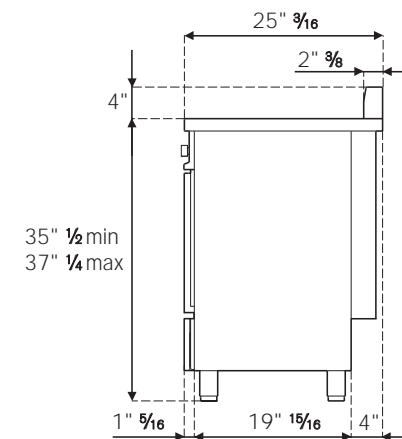
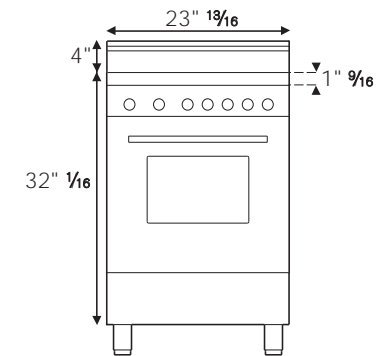
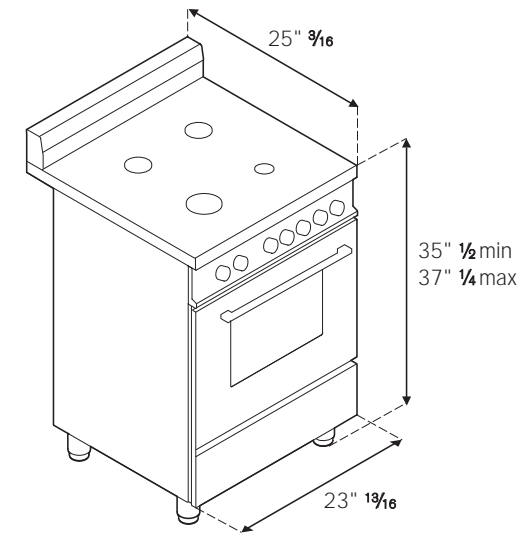
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



# INSTALLATION INSTRUCTIONS

PRO24 4 GAS X



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

48" 6-BURNER AND GRIDDLE, DUAL FUEL ELECTRIC DOUBLE SELF CLEAN OVEN  
MAS48 6G DFS XT

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

<b>Gas burners</b>	6
<b>Burner type</b>	brass
<b>Griddle</b>	electric
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Griddle</b>	1100 W, stainless steel/drip tray
<b>Main oven</b>	electric convection self-clean with electric broiler
<b>Main oven functions</b>	convection, bake, convection bake, broil, convection broil, turbo convection, defrost/dehydrate, proofing, warming, self clean
<b>Main oven volume</b>	3.4 ft <sup>3</sup>
<b>Auxiliary oven</b>	electric with electric grill
<b>Auxiliary oven functions</b>	bake, traditional bake, upper bake, broil
<b>Auxiliary oven volume</b>	1.7 ft <sup>3</sup>
<b>Inner oven door</b>	quadruple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	32 A - 6700 W, 37 A - 8500 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 48 X), flat island trim (IRF 48 X), side trim (ST 36 X)

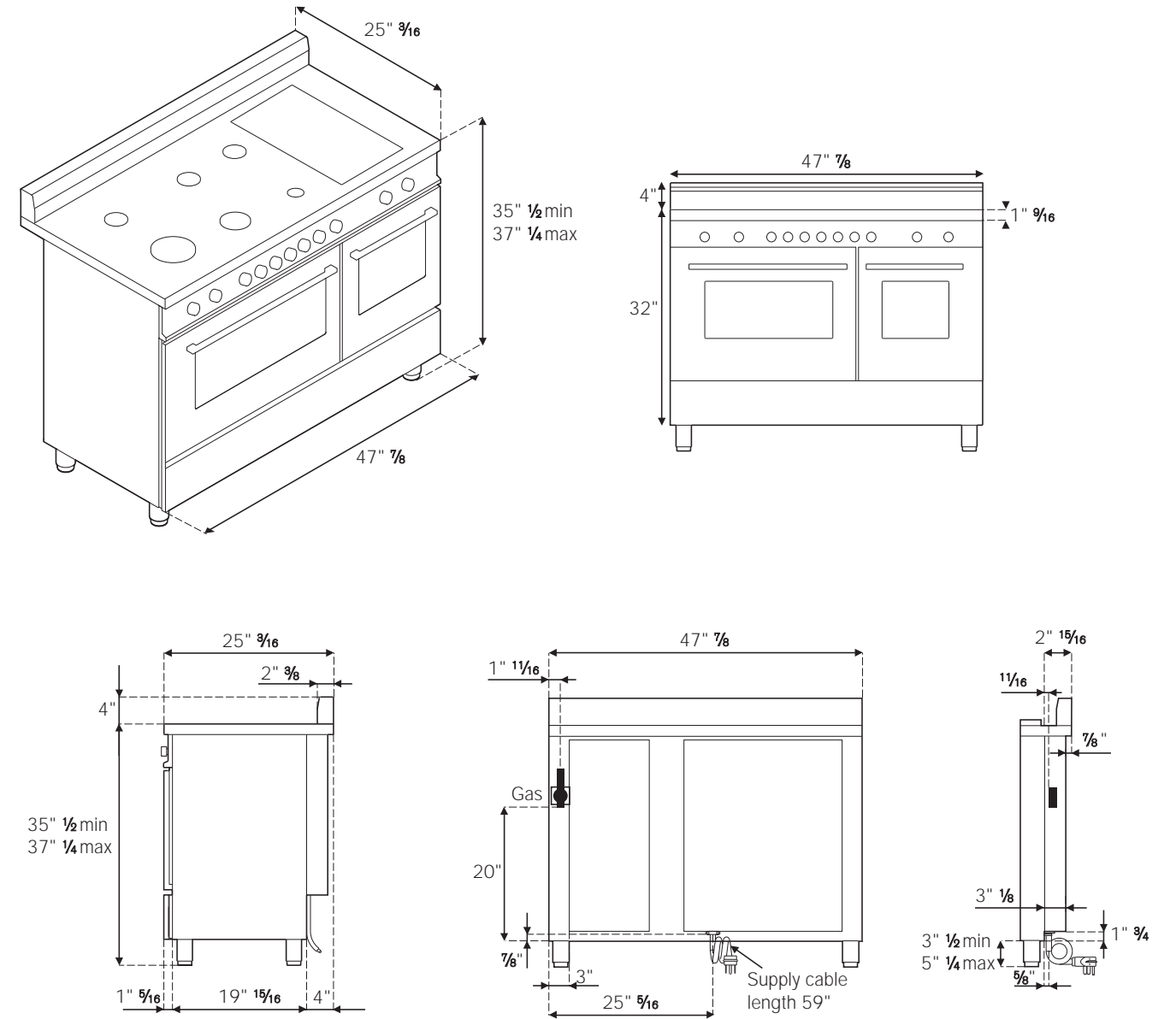
A LP conversion kit for all burners is included

## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices

## INSTALLATION INSTRUCTIONS

MAS48 6G DFS XT



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# BERTAZZONI MASTER SERIES

48" 6-BURNER AND GRIDDLE, GAS DOUBLE OVEN

MAS48 6G GAS XT

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle. The distinctive Bertazzoni dial gauge displays the heating progress of the oven.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

Gas burners	6
Burner type	brass
Griddle	electric
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	soft touch
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, stainless steel/drip tray
Main oven	gas convection with gas infrared broiler
Main oven functions	traditional bake, gas convection, broil, convection broil, defrost/dehydrate, sabbath mode
Main oven volume	3.6 ft <sup>3</sup>
Auxiliary oven	gas
Auxiliary oven functions	traditional bake
Auxiliary oven volume	2.2 ft <sup>3</sup>
Inner oven door	full width triple glass
Oven equipment	2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	flap storage compartment, height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V , 60Hz
Max Amp Usage, power rating	10 A - 1200 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 48 X), flat island trim (IRF 48 X), side trim (ST 36 X)

Available LPG version MAS48 6G GAS XT LP

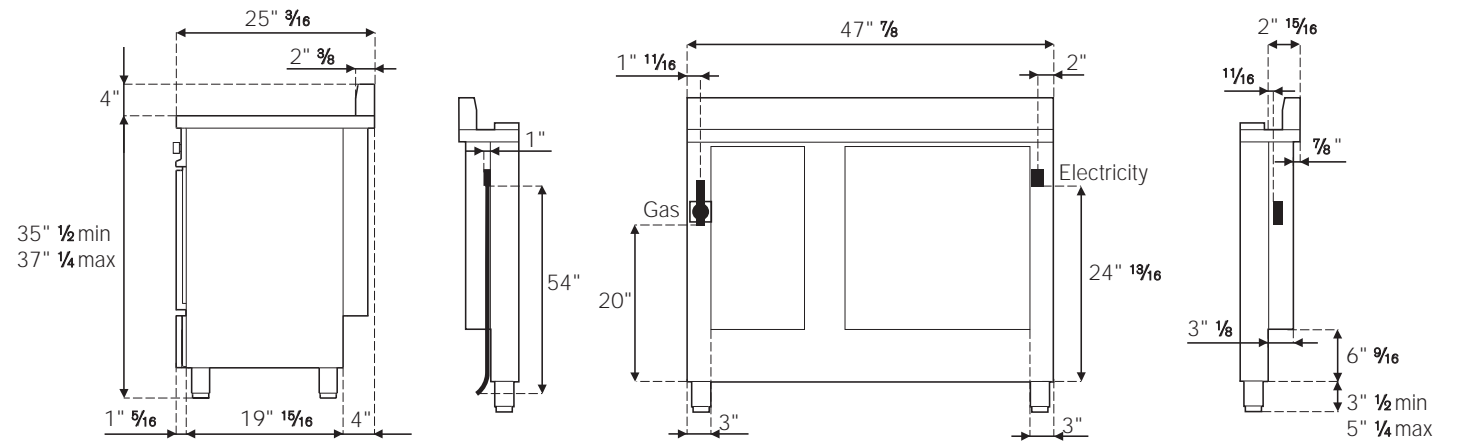
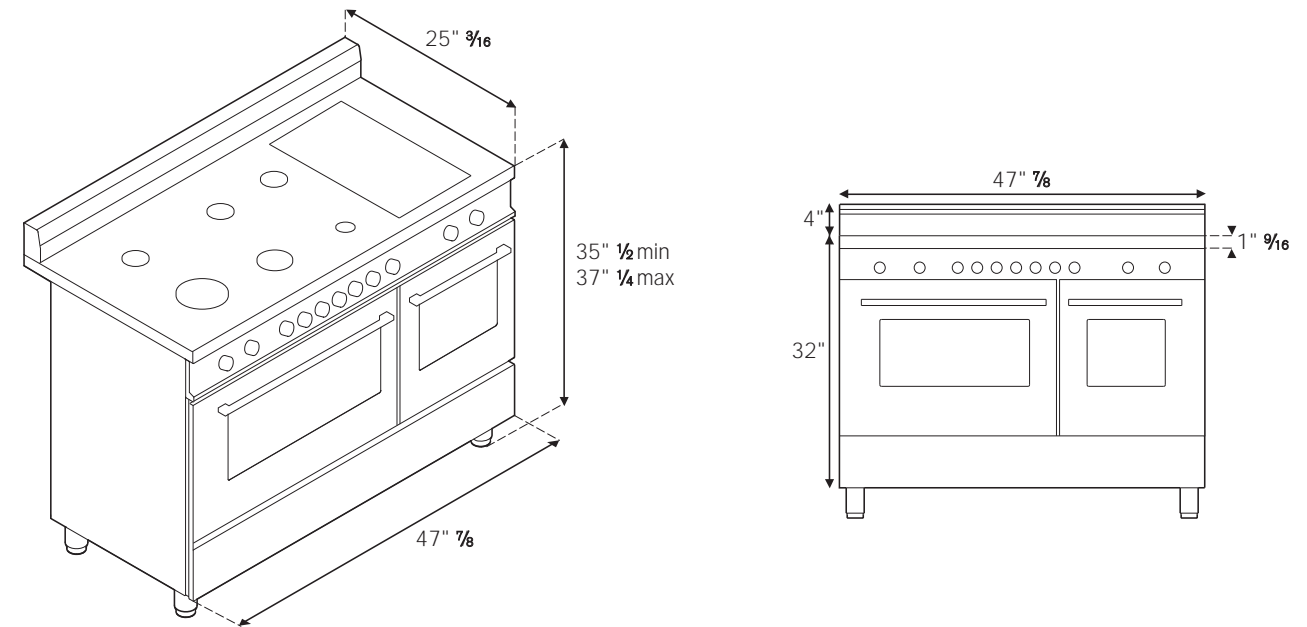
A LP conversion kit for all burners is included

## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices

## INSTALLATION INSTRUCTIONS

MAS48 6G GAS XT



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

36" 5-BURNER, DUAL FUEL ELECTRIC SELF CLEAN OVEN

MAS36 5 DFS XT

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.



## FEATURES

<b>Gas burners</b>	5
<b>Burner type</b>	brass
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	electric convection self-clean with electric broiler
<b>Main oven functions</b>	convection, bake, convection bake, broil, convection broil, defrost/dehydrate, proofing, turbo convection, warming, self clean
<b>Main oven volume</b>	4.0 ft <sup>3</sup>
<b>Inner oven door</b>	quaduple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	24.3 A-5000 W, 27.8 A-6500 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 X)

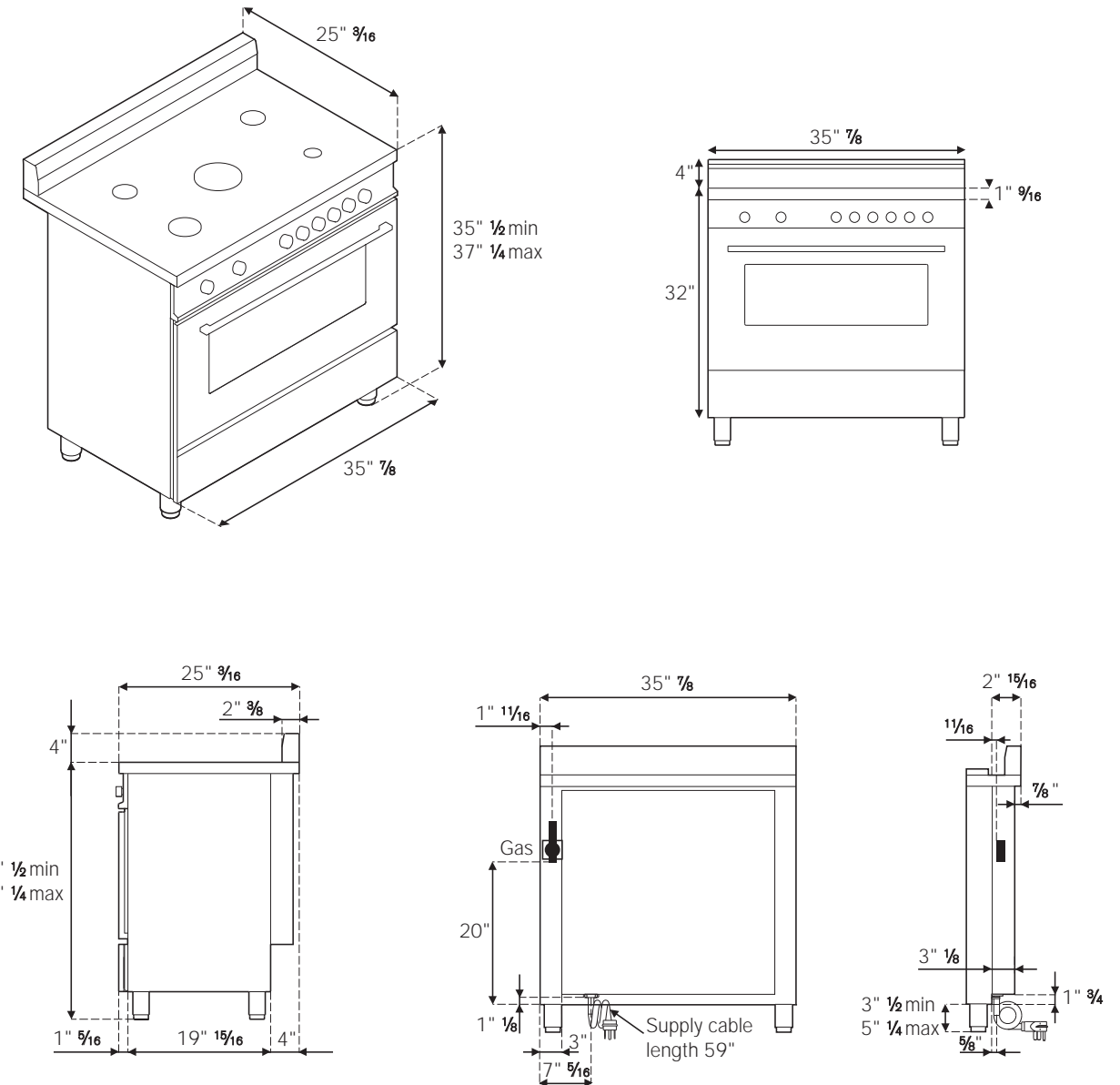
A LP conversion kit for all burners is included

## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices

## INSTALLATION INSTRUCTIONS

MAS36 5 DFS XT



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

36" 5-BURNER, DUAL FUEL ELECTRIC OVEN  
MAS36 5 DFM XE

## HIGHLIGHTS

- Bertazzoni dual-fuel ranges are equipped with extra-wide European convection ovens with heat-assisted convection fan, providing balanced air flow and even heat distribution.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- Thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

<b>Gas burners</b>	5
<b>Burner type</b>	aluminum
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	electric convection with electric broiler
<b>Main oven functions</b>	bake, traditional bake, upper bake, broil, large broil, convection broil, convection, defrost/dehydrate
<b>Main oven volume</b>	4.4 ft <sup>3</sup>
<b>Inner oven door</b>	full width triple glass
<b>Oven equipment</b>	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	12 A - 2400 W, 13.5 A - 3100 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 X)

A LP conversion kit for all burners is included

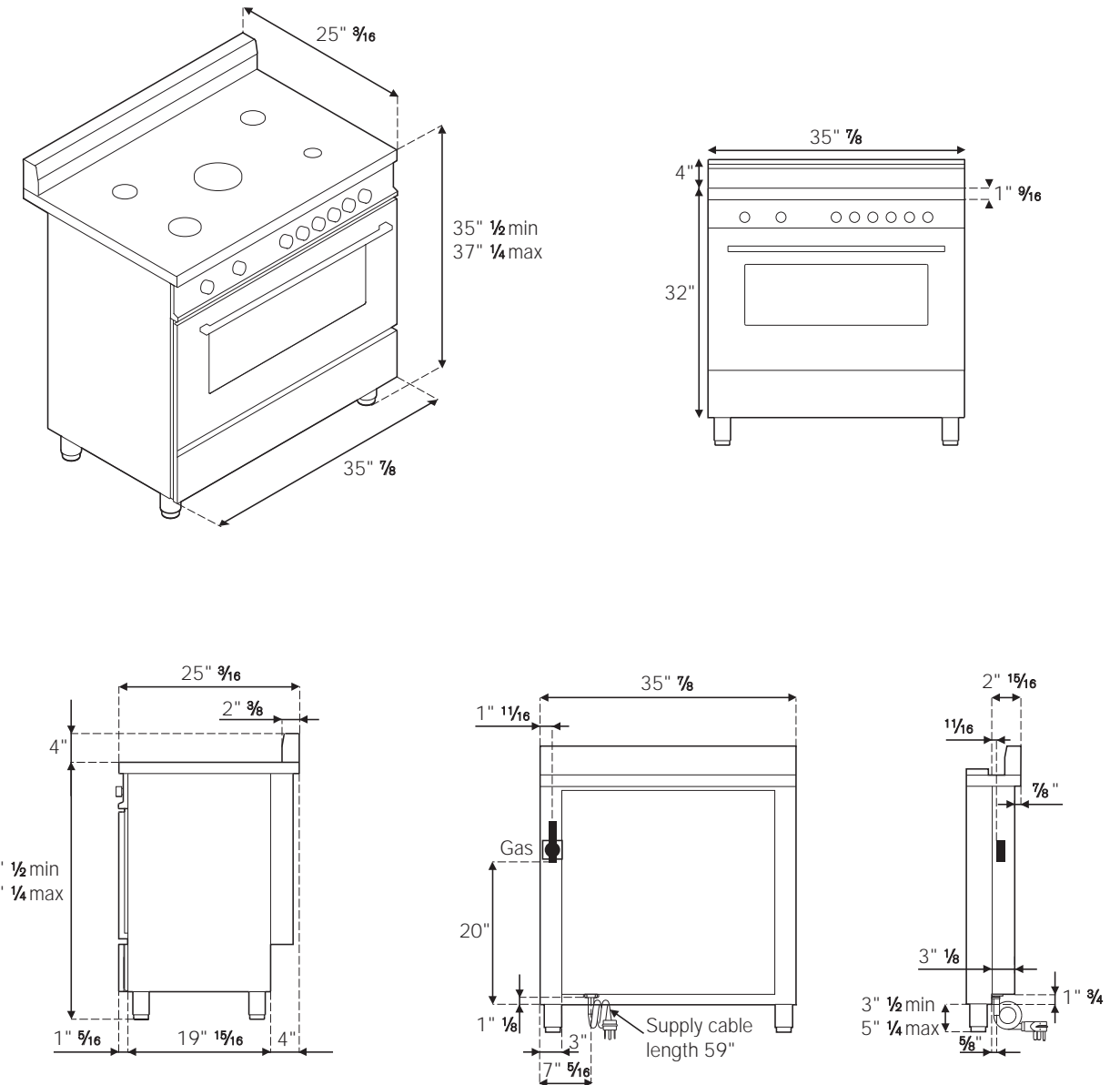
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



# INSTALLATION INSTRUCTIONS

MAS36 5 DFM XE



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

36" 5-BURNER, GAS OVEN

MAS36 5 GAS XT

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle. The distinctive Bertazzoni dial gauge displays the heating progress of the oven.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

<b>Gas burners</b>	5
<b>Burner type</b>	brass
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	gas convection with gas infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
<b>Main oven volume</b>	4.4 ft <sup>3</sup>
<b>Oven controls</b>	thermometer
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	flap storage compartment, height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 X)

Available LPG version MAS36 5 GAS X LP

A LP conversion kit for all burners is included

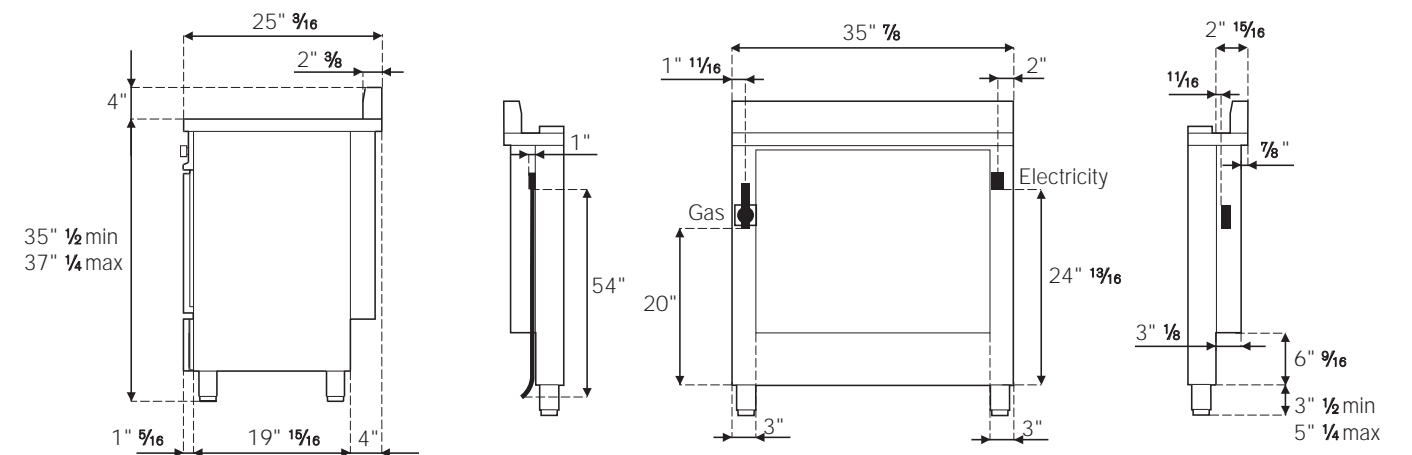
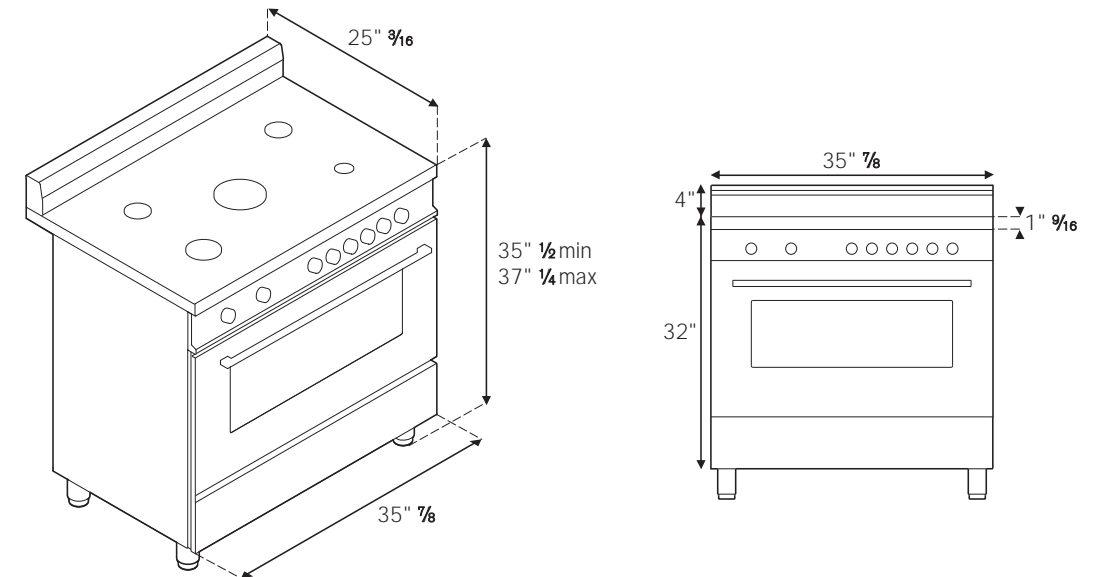
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



# INSTALLATION INSTRUCTIONS

MAS36 5 GAS XT



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

36" 5-BURNER, GAS OVEN

MAS36 5 GAS XE

## HIGHLIGHTS

- Cook with moist gas heat on multiple levels thanks to Bertazzoni balanced airflow and precise temperature control.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- Thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

<b>Gas burners</b>	5
<b>Burner type</b>	aluminum
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	gas convection with infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/ dehydrate, sabbath mode
<b>Main oven volume</b>	4.4 ft <sup>3</sup>
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 X)

Available LPG version MAS36 5 GAS XE LP

A LP conversion kit for all burners is included

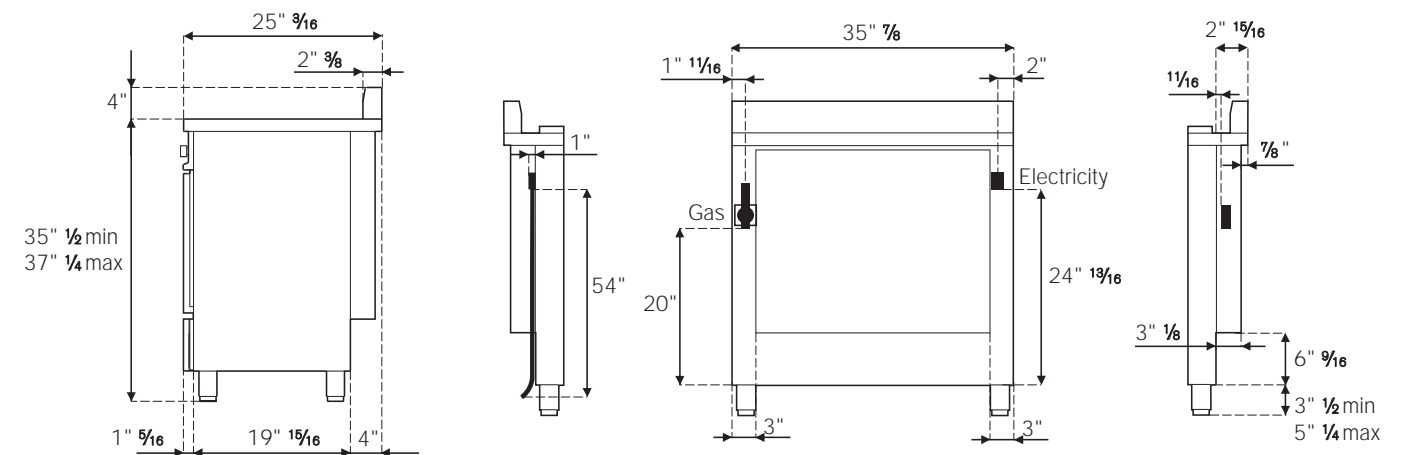
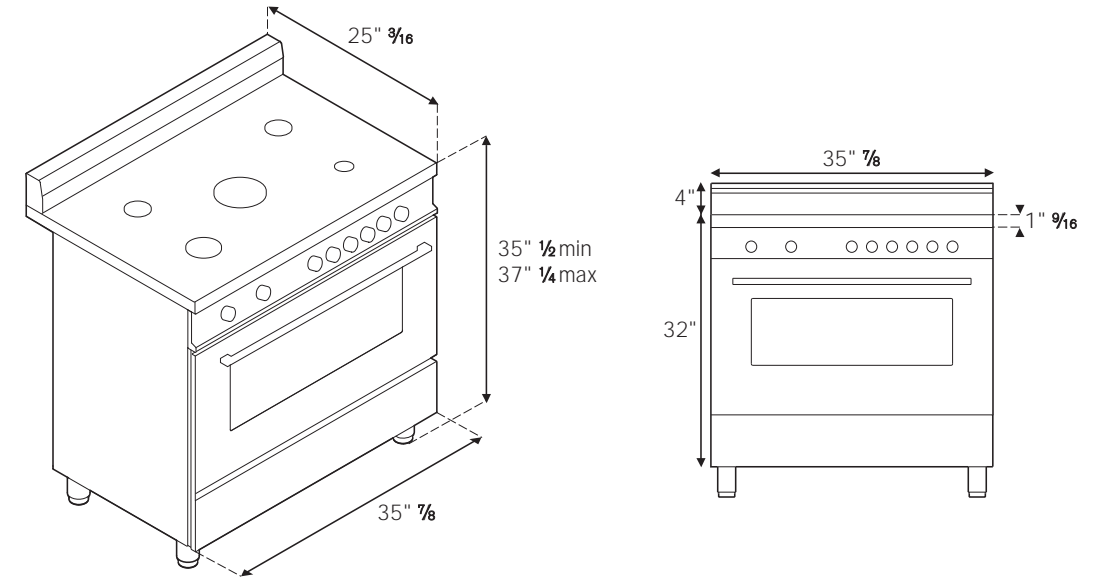
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



# INSTALLATION INSTRUCTIONS

MAS36 5 GAS XE



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

30" 4-BURNER, DUAL FUEL ELECTRIC SELF CLEAN OVEN

MAS30 4 DFS XT

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

<b>Gas burners</b>	4
<b>Burner type</b>	brass
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	electric convection self-clean with electric broiler
<b>Main oven functions</b>	bake, convection, convection bake, turbo convection, convection broil, defrost/dehydrate, proofing, warming, broil, self clean
<b>Main oven volume</b>	3.4 ft <sup>3</sup>
<b>Inner oven door</b>	quaduple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel wrapped legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	21 A - 4400 W, 24 A - 5000 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)

A LP conversion kit for all burners is included

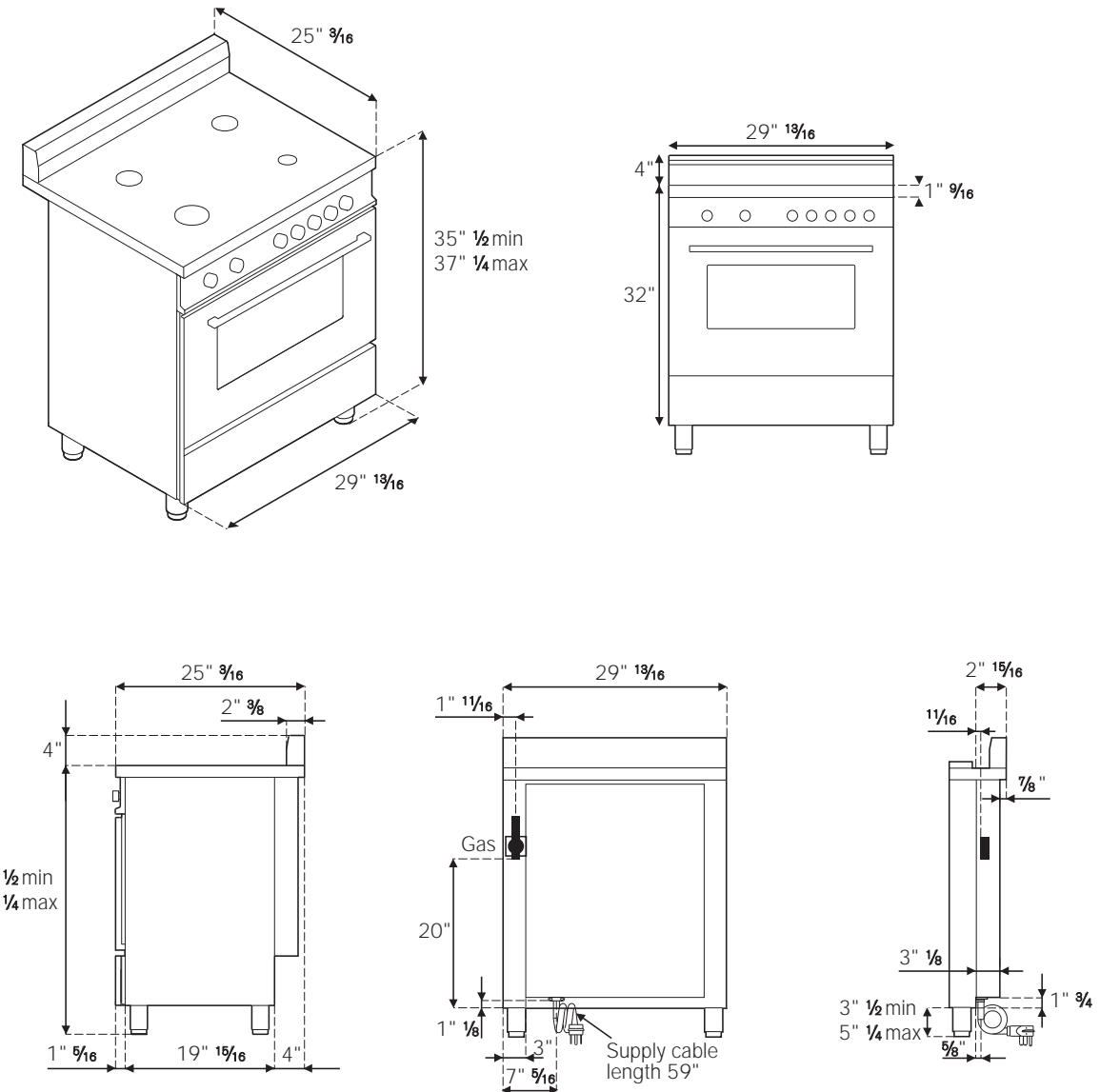
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



# INSTALLATION INSTRUCTIONS

MAS30 4 DFS XT



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

30" 4-BURNER, DUAL FUEL ELECTRIC OVEN  
MAS30 4 DFM XE

## HIGHLIGHTS

- Bertazzoni dual-fuel ranges are equipped with extra-wide European convection ovens with heat-assisted convection fan, providing balanced air flow and even heat distribution.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- Thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

<b>Gas burners</b>	4
<b>Burner type</b>	aluminum
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	electric convection with electric broiler
<b>Main oven functions</b>	traditional bake, upper bake, bake, broil, large broil, convection broil, convection, defrost/dehydrate
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
<b>Legs</b>	height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	12 A - 2400 W, 13.5 A - 3100 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)

A LP conversion kit for all burners is included

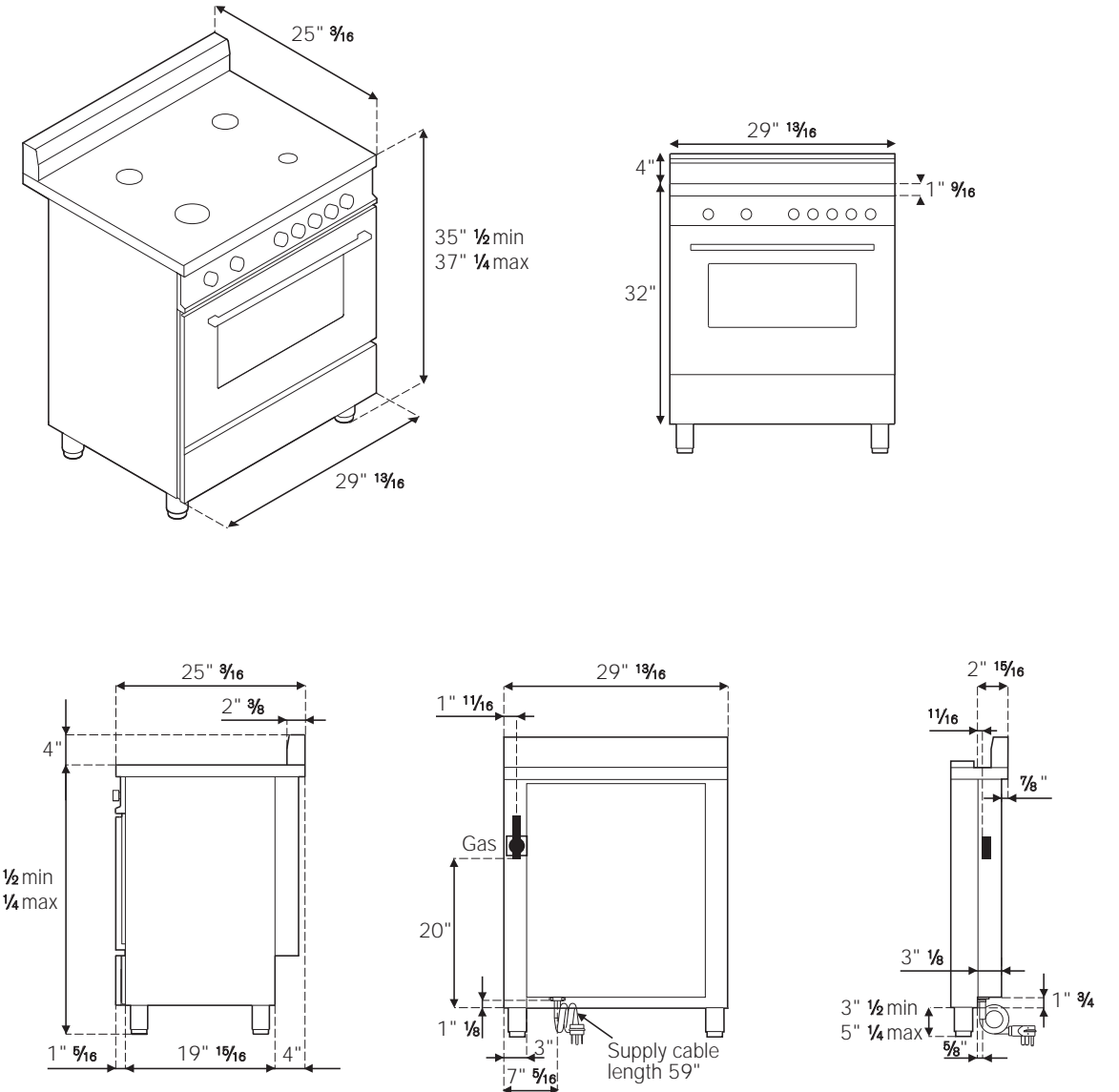
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



## INSTALLATION INSTRUCTIONS

MAS30 4 DFM XE



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

30" 4 INDUCTION ZONES, ELECTRIC SELF-CLEAN CONVECTION OVEN

MAS30 4 INS XT

## HIGHLIGHTS

- The 4-zones induction worktop with variable heat and power boost function accommodates full-size cookware for super-fast yet precise cooking.
- The extra-wide oven with heat-assisted convection fan and full-width broiler provides balanced air flow and even heat distribution.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

<b>Induction Zones</b>	4
<b>Worktop</b>	induction
<b>Worktop Controls</b>	knobs
<b>Residual Heat Indicator</b>	yes
<b>Knobs</b>	soft touch
<b>Backguard</b>	standard 4 inches
<b>Front Left</b>	7"-1850 W (Booster 3000 W)
<b>Back Left</b>	7"-1850 W (Booster 3000 W)
<b>Front Right</b>	5" 3/4"-1400 W (Booster 2200 W)
<b>Back Right</b>	8" 1/2"-2300 W (Booster 3700 W)
<b>Main oven</b>	electric convection self-clean with electric broiler
<b>Main oven functions</b>	convection, bake, convection bake, turbo convection, convection broil, defrost/dehydrate, proofing, warming, broil, self clean
<b>Main oven volume</b>	3.4 ft <sup>3</sup>
<b>Inner oven door</b>	quaduple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel wrapped legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	53 A - 11800 W, 56 A - 12900 W
<b>Rating*</b>	Specified Rating of Power Supply Cord Kit and Circuit Protection 208/240 Volts 120/208 Volts Amps: 50 A
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36X)

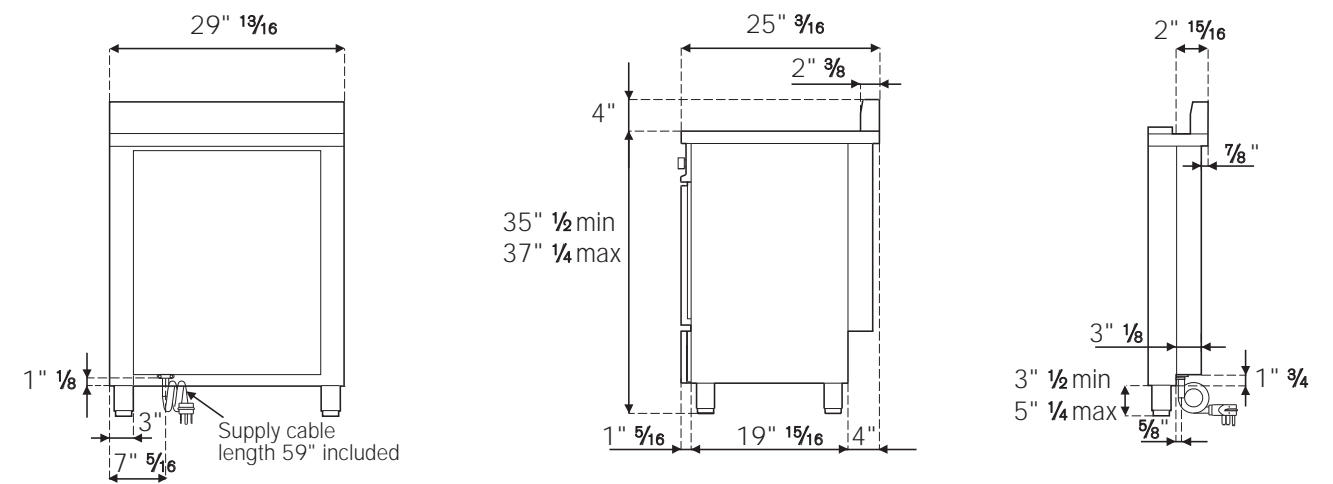
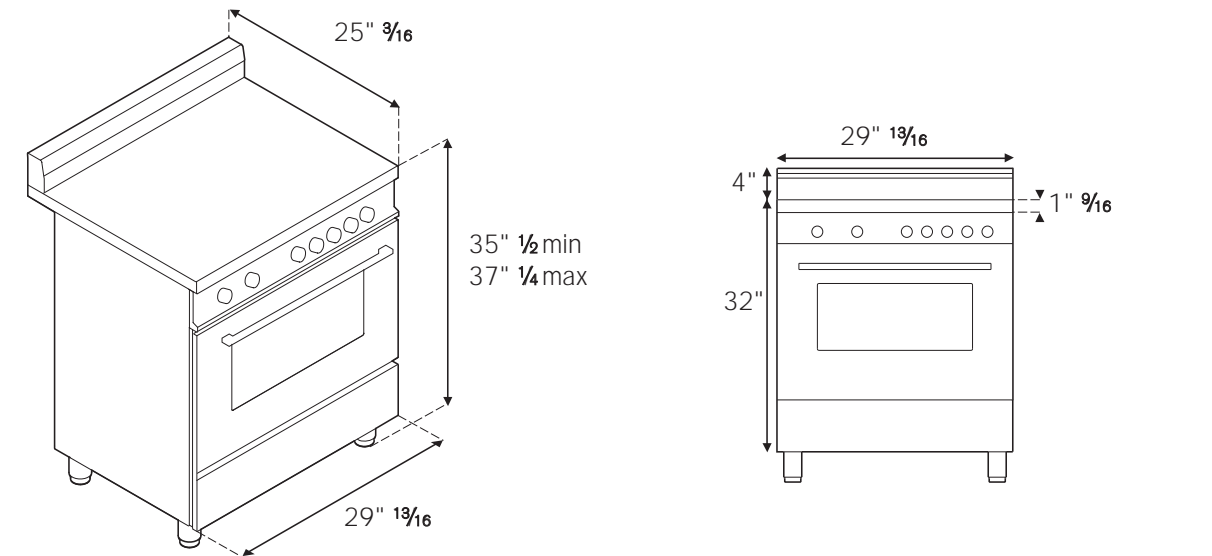
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



## INSTALLATION INSTRUCTIONS

MAS30 4 INS XT



\*The National Electric Code calculation for Electric Load is less than the Total Connected Electrical Load listed on the model rating plate.

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

30" 4 INDUCTION ZONES, ELECTRIC CONVECTION OVEN

MAS30 4 INM XE

## HIGHLIGHTS

- The 4-zones induction worktop with variable heat and power boost function accommodates full-size cookware for super-fast yet precise cooking.
- The extra-wide oven with heat-assisted convection fan and full-width broiler provides balanced air flow and even heat distribution.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.

## FEATURES

<b>Induction Zones</b>	4
<b>Worktop</b>	induction
<b>Worktop Controls</b>	knobs
<b>Residual Heat Indicator</b>	yes
<b>Knobs</b>	soft touch
<b>Backguard</b>	standard 4 inches
<b>Front Left</b>	7"-1850 W (Booster 3000 W)
<b>Back Left</b>	7"-1850 W (Booster 3000 W)
<b>Front Right</b>	5" 3/4"-1400 W (Booster 2200 W)
<b>Back Right</b>	8" 1/2"-2300 W (Booster 3700 W)
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	electric convection with electric broiler
<b>Main oven functions</b>	bake, traditional bake, upper bake, broil, large broil, convection broil, convection, defrost/ dehydrate
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Inner oven door</b>	full width triple glass
<b>Oven equipment</b>	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage, power rating</b>	44 A - 9800 W, 45.5 A - 10500 W
<b>Rating*</b>	Specified Rating of Power Supply Cord Kit and Circuit Protection 208/240 Volts 120/208 Volts Amps: 40 A
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)  
Telescopic glide shelves (TGC)

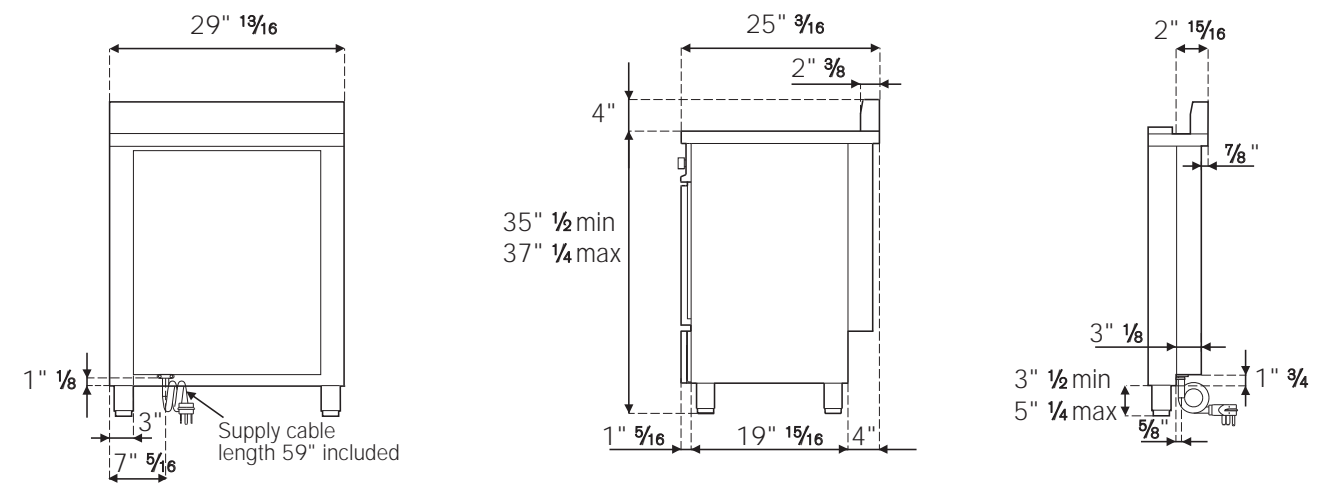
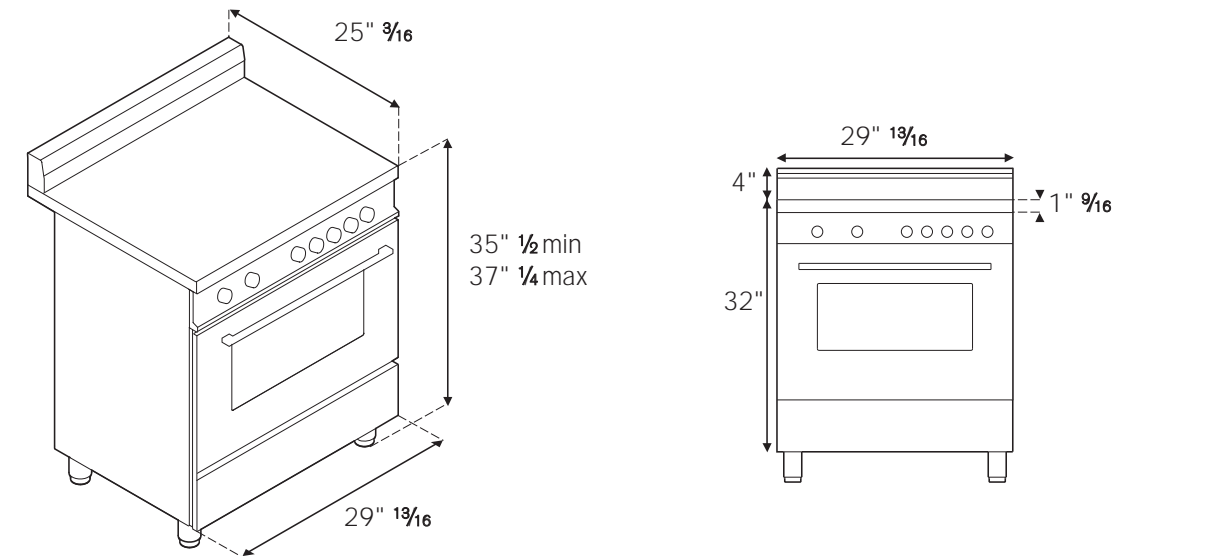
## MATCHING VENTILATION SOLUTIONS

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## INSTALLATION INSTRUCTIONS

MAS30 4 INM XE



\*The National Electric Code calculation for Electric Load is less than the Total Connected Electrical Load listed on the model rating plate.

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# BERTAZZONI MASTER SERIES

30" 4-BURNER, GAS OVEN

MAS30 4 GAS XT

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle. The distinctive Bertazzoni dial gauge displays the heating progress of the oven.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.

## FEATURES

<b>Gas burners</b>	4
<b>Burner type</b>	brass
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	gas convection with infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Oven controls</b>	thermometer
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	flap storage compartment, height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)

Available LPG version MAS 30 4 GAS XT LP

A LP conversion kit for all burners is included

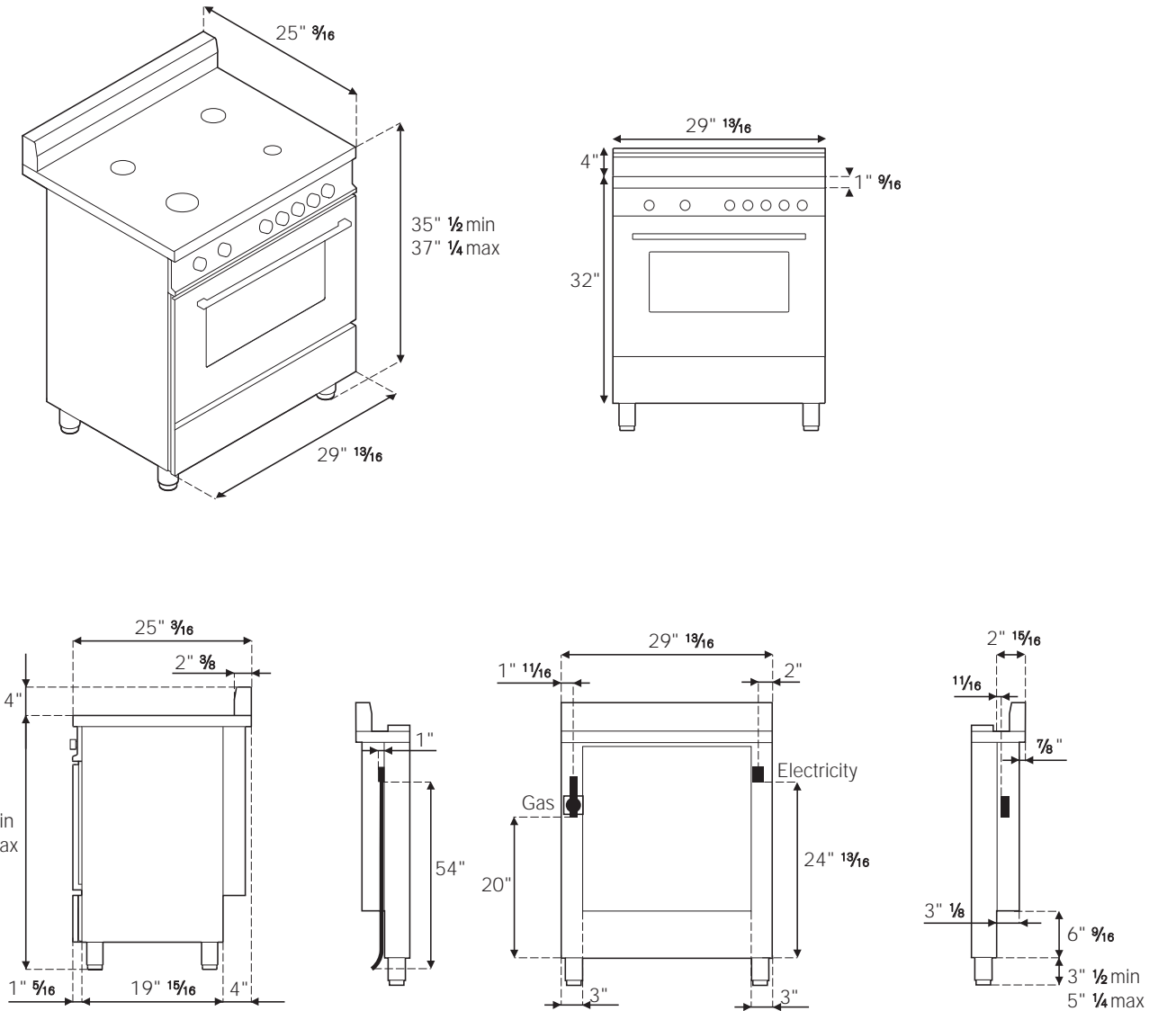
## MATCHING VENTILATION SOLUTIONS

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# INSTALLATION INSTRUCTIONS

MAS30 4 GAS XT



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

30" 4-BURNER, GAS OVEN

MAS30 4 GAS XE

## HIGHLIGHTS

- Cook with moist gas heat on multiple levels thanks to Bertazzoni balanced airflow and precise temperature control.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- Thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

<b>Gas burners</b>	4
<b>Burner type</b>	aluminum
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	gas convection with gas infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
<b>Main oven volume</b>	3.6 ft <sup>3</sup>
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)

Available LPG version MAS 30 4 GAS XE LP

A LP conversion kit for all burners is included

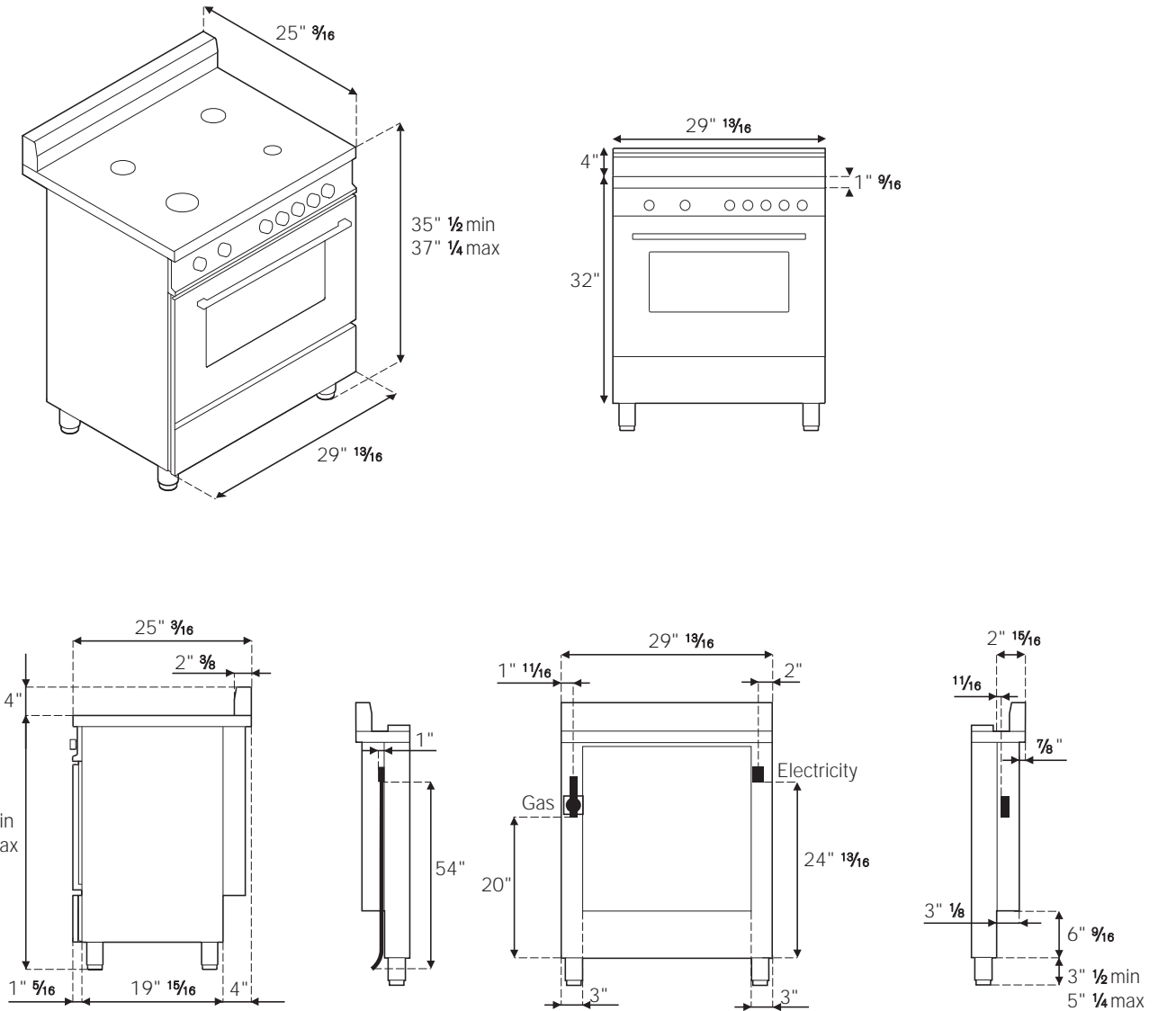
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



# INSTALLATION INSTRUCTIONS

MAS30 4 GAS XE



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

24" 4-BURNER, GAS OVEN

MAS24 4 GAS XE

## HIGHLIGHTS

- Cook with moist gas heat on multiple levels thanks to Bertazzoni balanced airflow and precise temperature control.
- Ranges are controlled by large round soft-touch knobs and feature a professional style handle.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- Thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

<b>Gas burners</b>	4
<b>Burner type</b>	aluminum
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	soft touch
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	gas convection with gas infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/ dehydrate, sabbath mode
<b>Main oven volume</b>	2.4 ft <sup>3</sup>
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
<b>Legs</b>	height adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)

Available LPG version MAS 24 4 GAS XE LP

A LP conversion kit for all burners is included

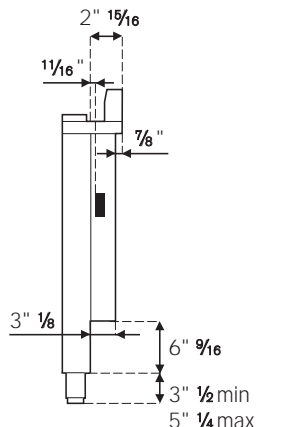
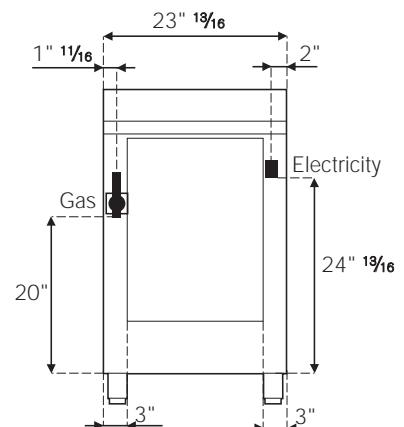
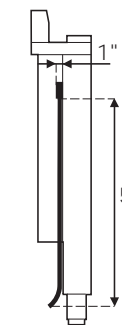
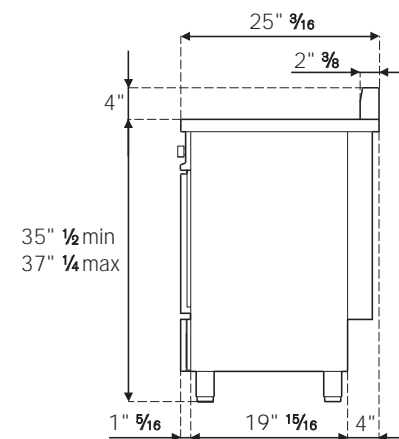
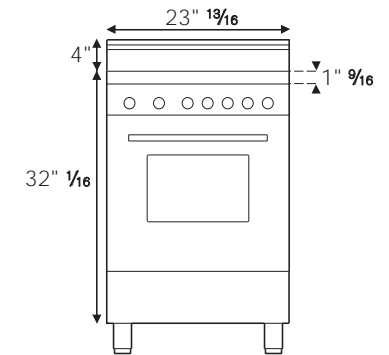
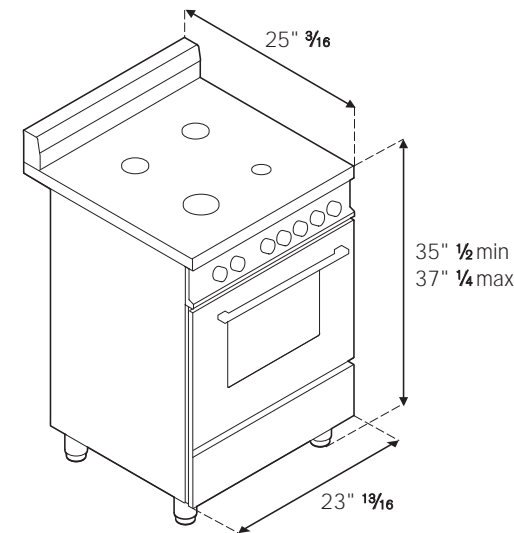
## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



# INSTALLATION INSTRUCTIONS

MAS24 4 GAS XE



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI HERITAGE SERIES

48" 6-BURNER AND GRIDDLE, GAS DOUBLE OVEN

HER48 6G GAS NE

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- Thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.



## FEATURES

Gas burners	6
Burner type	brass
Griddle	electric
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	solid metal
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, stainless steel/drip tray
Main oven	gas convection with gas infrared broiler
Main oven functions	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
Main oven volume	3.6 ft <sup>3</sup>
Auxiliary oven	gas
Auxiliary oven functions	gas bake
Auxiliary oven volume	2.2 ft <sup>3</sup>
Inner oven door	full-width triple glass
Oven equipment	2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	flap storage compartment, height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V, 60Hz
Max Amp Usage, power rating	10 A - 1200 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 48 X), flat island trim (IRF 48 X), side trim (ST 36 HER NE)

## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices

## COLORS OF ITALY

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with three matt textured color choice surfaces inspired by the vintage styling of an original range design in the early 1900's.



NERO OPACO  
MATT BLACK



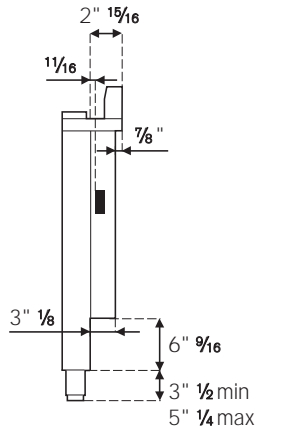
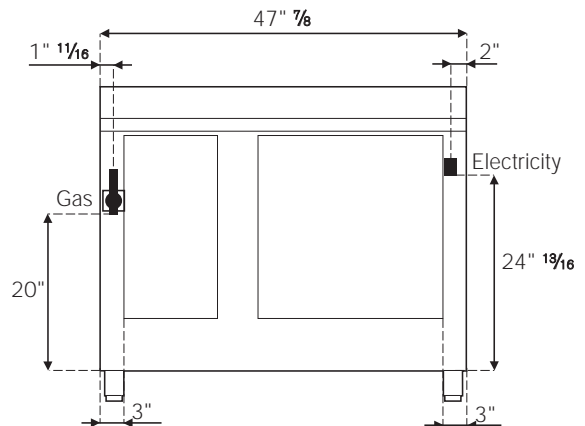
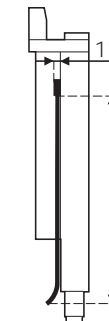
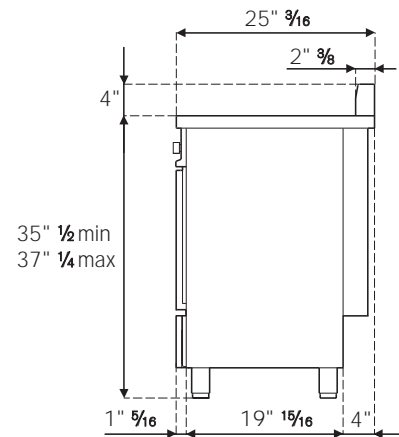
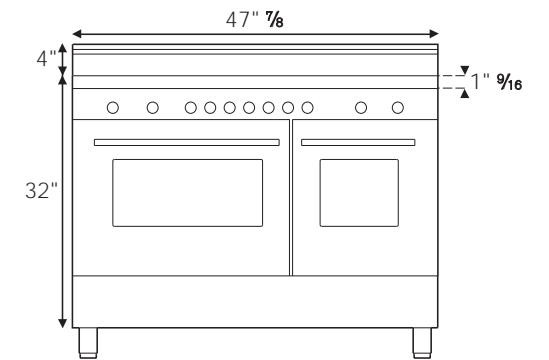
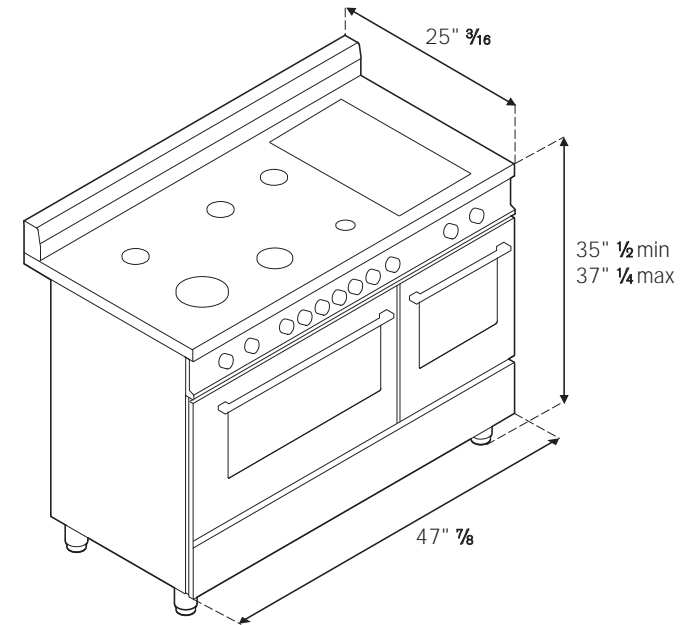
VINO OPACO  
MATT BURGUNDY



CREMA OPACO  
MATT CREAM

## INSTALLATION INSTRUCTIONS

HER48 6G GAS NE



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI HERITAGE SERIES

36" 6-BURNER, GAS OVEN  
HER36 6 GAS NE

## HIGHLIGHTS

- Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.
- The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- Thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.



## FEATURES

<b>Gas burners</b>	5
<b>Burner type</b>	brass
<b>Maintop</b>	one piece stainless steel sheet
<b>Burner controls</b>	knobs
<b>Knobs</b>	solid metal
<b>Grates</b>	cast iron
<b>Backguard</b>	standard 4 inches
<b>Gas safety device</b>	thermocouple technology
<b>One hand ignition</b>	standard
<b>Standard accessories</b>	wok ring & simmer plate
<b>Dual Power burner</b>	750 - 18,000 Btu/h
<b>Rapid burner</b>	11,000 Btu/h
<b>Semi-rapid burner</b>	6500 Btu/h
<b>Auxiliary burner</b>	3400 Btu/h
<b>Simmer rate</b>	750 Btu/h
<b>Main oven</b>	gas convection with gas infrared broiler
<b>Main oven functions</b>	traditional bake, gas convection, broil, defrost/dehydrate, sabbath mode
<b>Main oven volume</b>	4.4 ft <sup>3</sup>
<b>Inner oven door</b>	full-width triple glass
<b>Oven equipment</b>	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
<b>Legs</b>	flap storage compartment, height-adjustable stainless steel legs

## TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120 V, 60Hz
<b>Max Amp Usage, power rating</b>	1.5 A - 150 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

## ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 HER NE)

A LP conversion kit for all burners is included

## MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices

## COLORS OF ITALY

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with three matt textured color choice surfaces inspired by the vintage styling of an original range design in the early 1900's.



NERO OPACO  
MATT BLACK



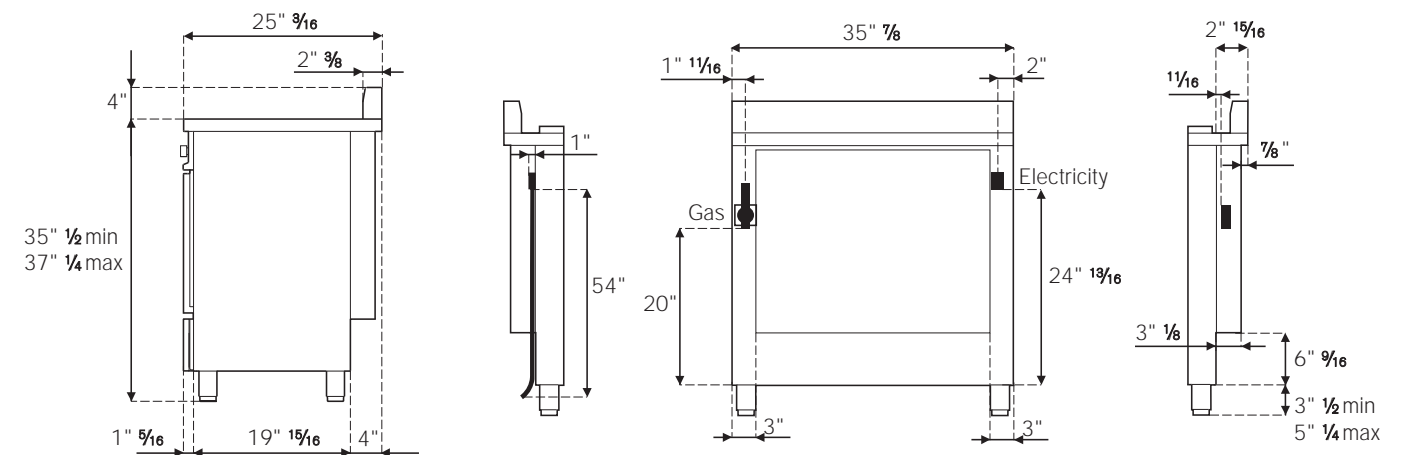
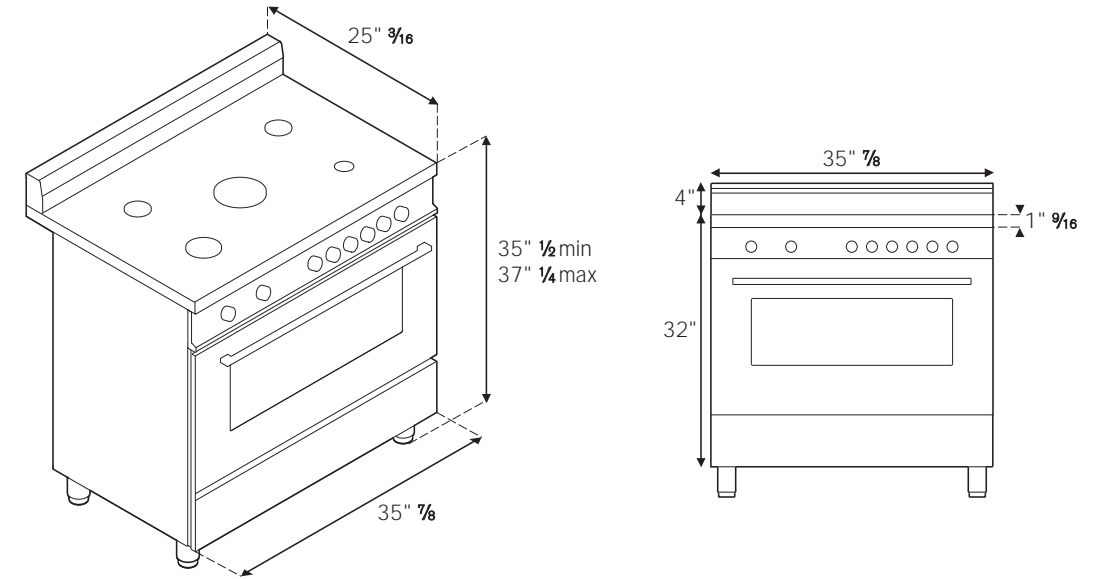
VINO OPACO  
MATT BURGUNDY



CREMA OPACO  
MATT CREAM

# INSTALLATION INSTRUCTIONS

HER36 6 GAS NE



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual

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# BUILT-IN OVENS

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## **BERTAZZONI PROFESSIONAL SERIES**

30" Double oven PROFD30XT  
30" Double oven PROFD30XV  
30" Single oven PROFS30XT  
30" Single oven PROFS30XV  
24" Single oven F24 PRO XV

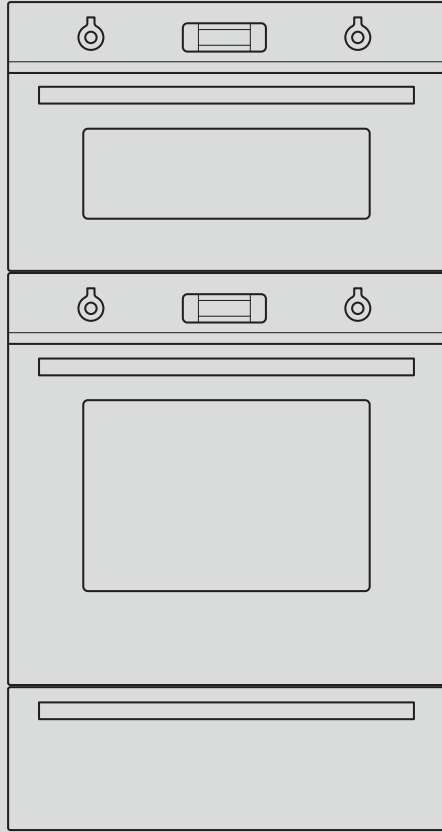
## **MASTER SERIES**

30" Double oven PROFD30XT  
30" Double oven PROFD30XV  
30" Single oven PROFS30XT  
30" Single oven PROFS30XV

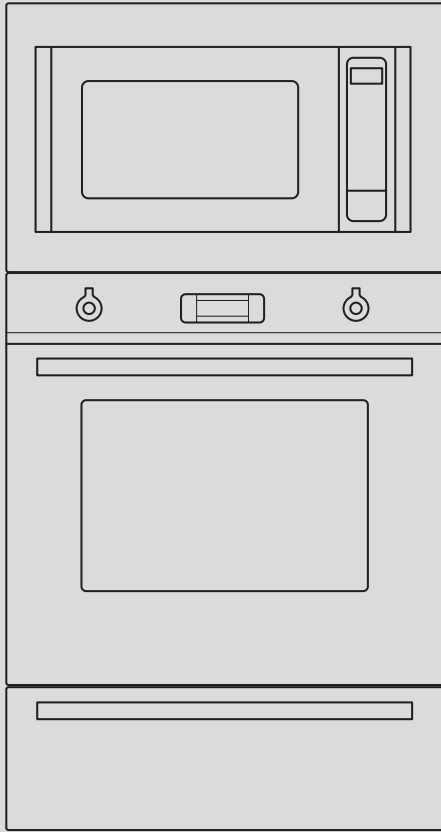
# DESIGNING THE PERFECT OVEN WALL

The new line of Bertazzoni convection ovens, specialty ovens and warming drawers offers perfect design flexibility in the style of your choice. These beautiful appliances mount flush with the cabinet doors and integrate seamlessly with each other in both vertical and horizontal combinations.

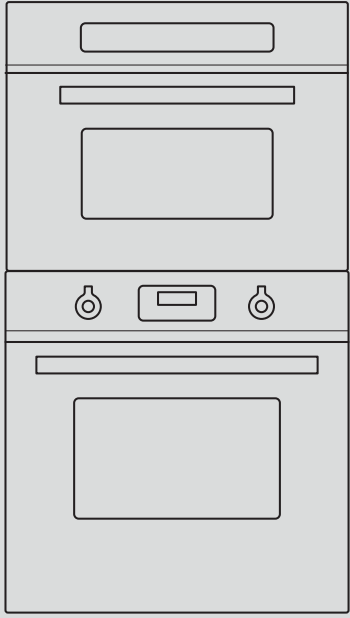
## VERTICAL COMBINATIONS



30 Speed Oven  
or 30 Convection Steam Oven  
30 Single Oven  
30 Warming Drawer

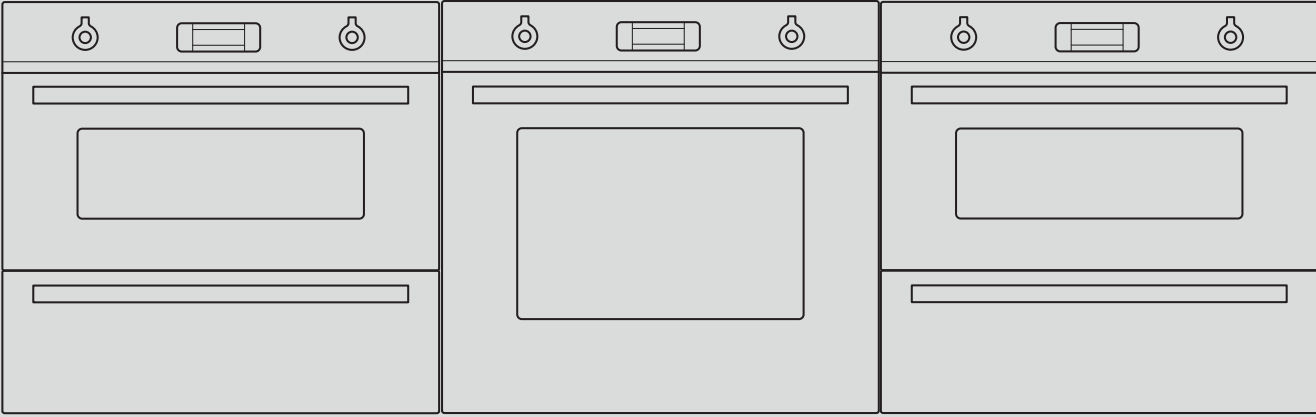


30 Microwave Oven  
30 Single Oven  
30 Warming Drawer



24 Speed Oven  
24 Single Oven

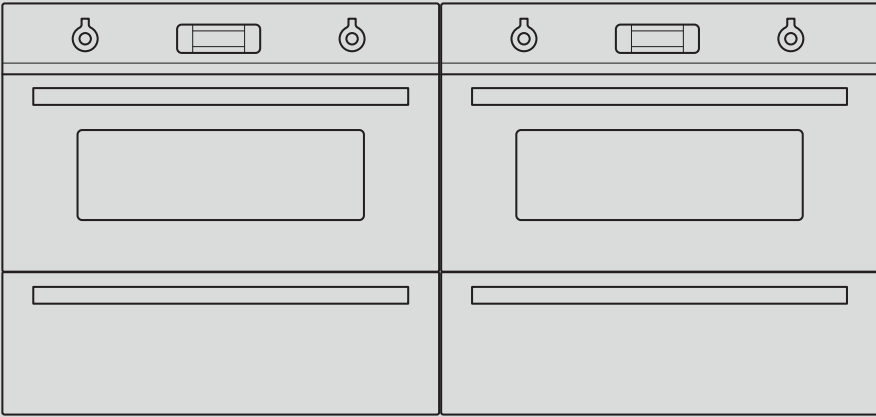
## HORIZONTAL COMBINATIONS



30 Speed Oven  
30 Warming Drawer

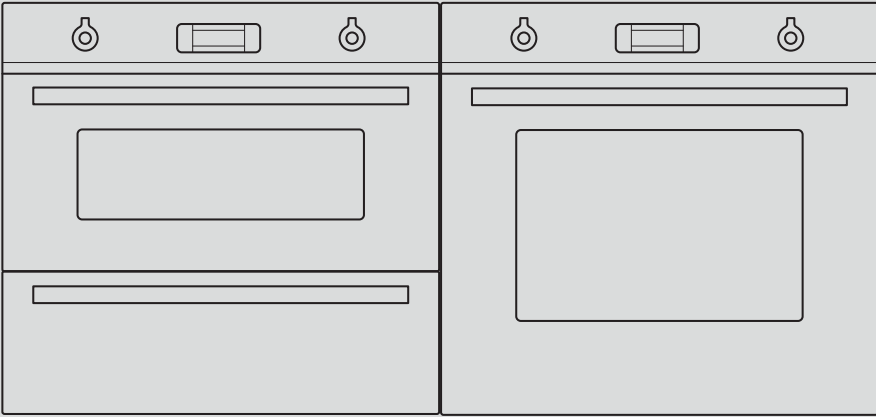
30 Single Oven

30 Convection Steam Oven  
30 Warming Drawer



30 Speed Oven  
30 Warming Drawer

30 Convection Steam Oven  
30 Warming Drawer



30 Speed Oven  
30 Warming Drawer

30 Single Oven

# BERTAZZONI PROFESSIONAL SERIES

## 30 CONVECTION SELF-CLEAN DOUBLE OVEN WITH ASSISTANT PROFD30XT

### HIGHLIGHTS

- The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes for each type of food and oven preparation. Select the sequences that best suit your own style of cooking, store them for future use and build your own bank of cooking methods.
- Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.



### FEATURES

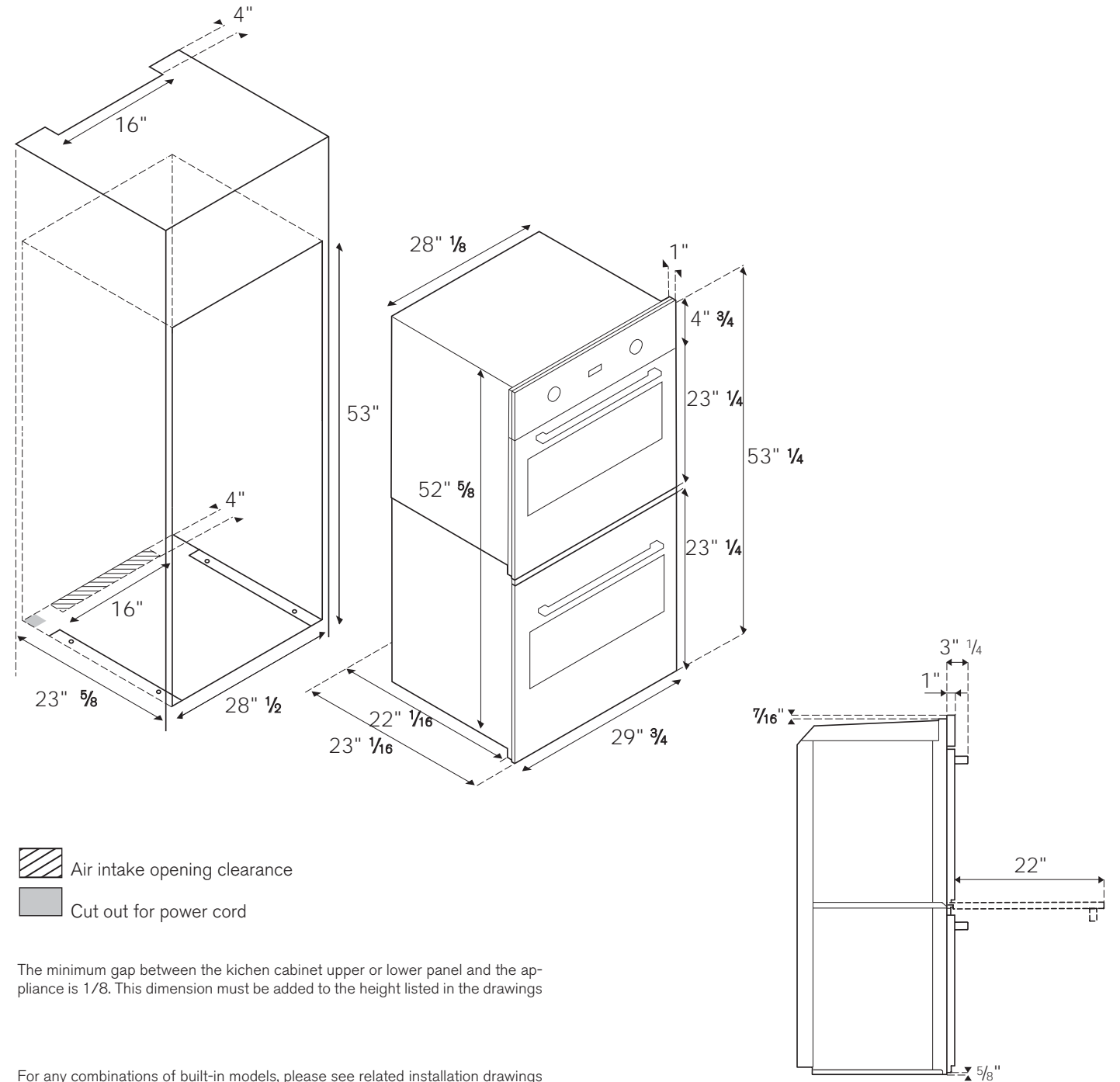
<b>Oven type</b>	electric convection self-clean
<b>Oven broiler type</b>	electric
<b>Oven controls</b>	hi-resolution LCD touch interface
<b>Inner oven door</b>	quadruple glass
<b>Auto cooking modes</b>	33 preset cooking sequences with Bertazzoni Assistant
<b>Door Hinge</b>	soft motion
<b>Oven handle</b>	solid metal
<b>Probe</b>	yes
<b>Oven door finishing</b>	stainless steel
<b>Convection System</b>	dual diagonal
<b>Oven levels</b>	7
<b>Glide shelves</b>	full extension
<b>Wire shelves</b>	4 heavy gauge
<b>Tray</b>	2 baking trays
<b>Grill trivet for Trays</b>	yes
<b>TECHNICAL SPECIFICATIONS</b>	
<b>Voltage, frequency</b>	120/208 Vac - 120/240 Vac, 60 Hz
<b>Oven volume</b>	4.1ft <sup>3</sup>
<b>Max Amp usage, power rating</b>	50 A - 11000 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor
<b>ACCESSORIES</b>	
<b>30 Telescopic Slide Shelf</b>	item TG

30 Telescopic Slide Shelf item TG

### FUNCTIONS



## INSTALLATION INSTRUCTIONS PROFD30XT



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# BERTAZZONI PROFESSIONAL SERIES

## 30 CONVECTION SELF-CLEAN DOUBLE OVEN

### PROFD30XV

#### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

#### FEATURES

Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	LED touch interface
Inner oven door	quadruple glass
Door Hinge	soft motion
Oven handle	solid metal
Oven door finishing	stainless steel
Convection System	dual diagonal
Oven levels	7
Wire shelves	2 heavy gauge
Tray	2 baking trays
Grill trivet for Trays	yes

#### TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft <sup>3</sup>
Max Amp usage, power rating	50 A - 11000 W
Certification	CSA
Warranty	2 years parts and labor

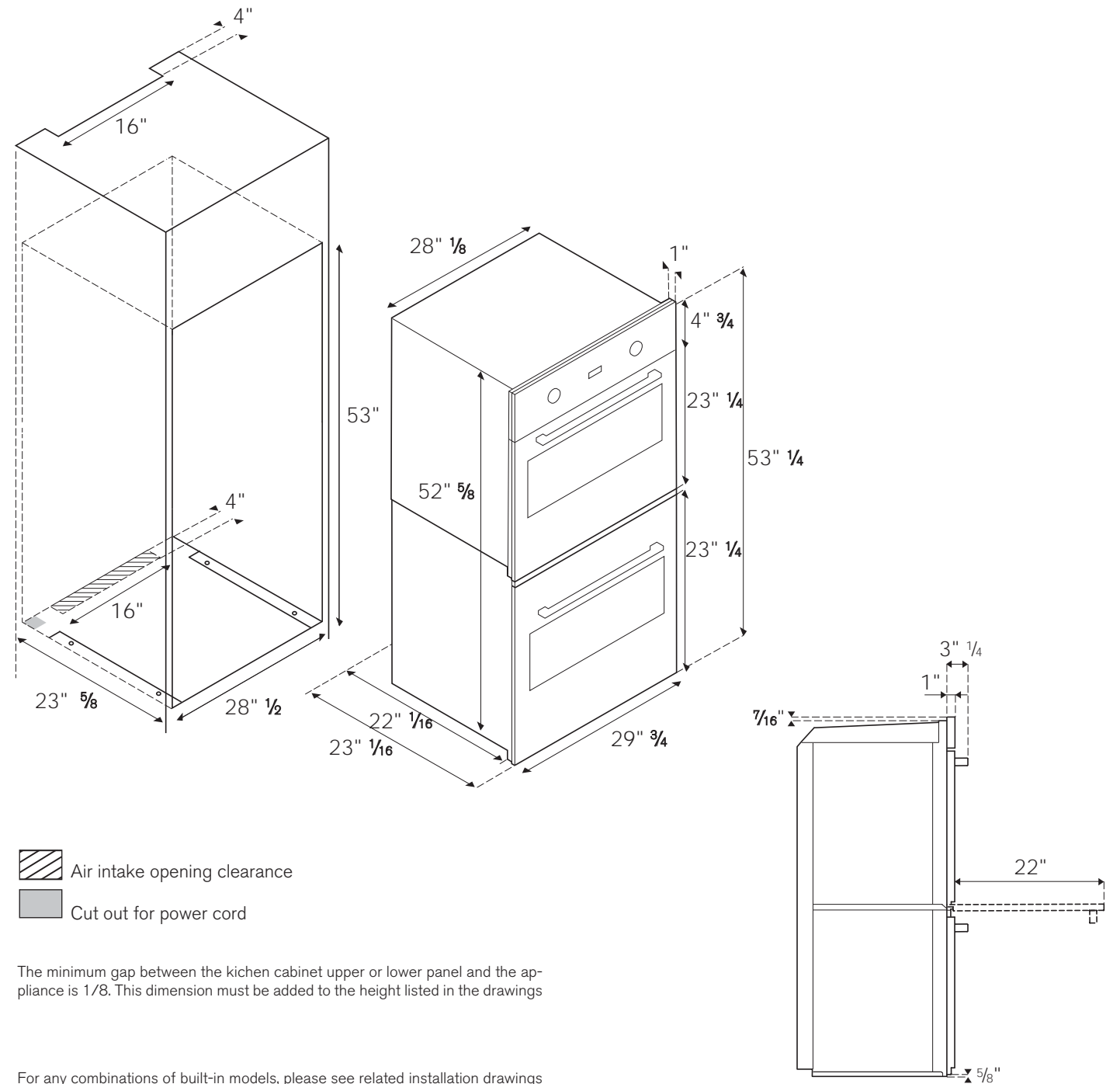
#### ACCESSORIES

30 Telescopic Slide Shelf	item TG
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# INSTALLATION INSTRUCTIONS

## PROFD30XV



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the oven control panel.

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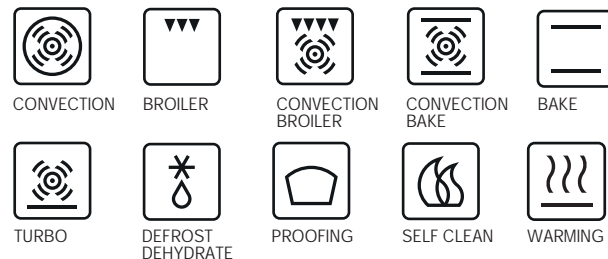
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#### FUNCTIONS



# BERTAZZONI PROFESSIONAL SERIES

## 30 CONVECTION SELF-CLEAN SINGLE OVEN WITH ASSISTANT PROFS30XT

### HIGHLIGHTS

- The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes for each type of food and oven preparation. Select the sequences that best suit your own style of cooking, store them for future use and build your own bank of cooking methods.
- Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### FEATURES

<b>Oven type</b>	electric convection self-clean
<b>Oven broiler type</b>	electric
<b>Oven controls</b>	hi-resolution LCD touch interface
<b>Inner oven door</b>	quadruple glass
<b>Auto cooking modes</b>	33 preset cooking sequences with Bertazzoni Assistant
<b>Door Hinge</b>	soft motion
<b>Oven handle</b>	solid metal
<b>Probe</b>	yes
<b>Oven door finishing</b>	stainless steel
<b>Convection System</b>	dual diagonal
<b>Oven levels</b>	7
<b>Glide shelves</b>	full extension
<b>Wire shelves</b>	2 heavy gauge
<b>Tray</b>	1 baking tray
<b>Grill trivet for Trays</b>	yes
<b>TECHNICAL SPECIFICATIONS</b>	
<b>Voltage, frequency</b>	120/208 Vac - 120/240 Vac, 60 Hz
<b>Oven volume</b>	4.1ft <sup>3</sup>
<b>Max Amp usage, power rating</b>	30 A - 5500 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor
<b>ACCESSORIES</b>	
<b>30 Telescopic Slide Shelf</b>	code TG

### TECHNICAL SPECIFICATIONS

**Voltage, frequency** 120/208 Vac - 120/240 Vac, 60 Hz

**Oven volume** 4.1ft<sup>3</sup>

**Max Amp usage, power rating** 30 A - 5500 W

**Certification** CSA

**Warranty** 2 years parts and labor

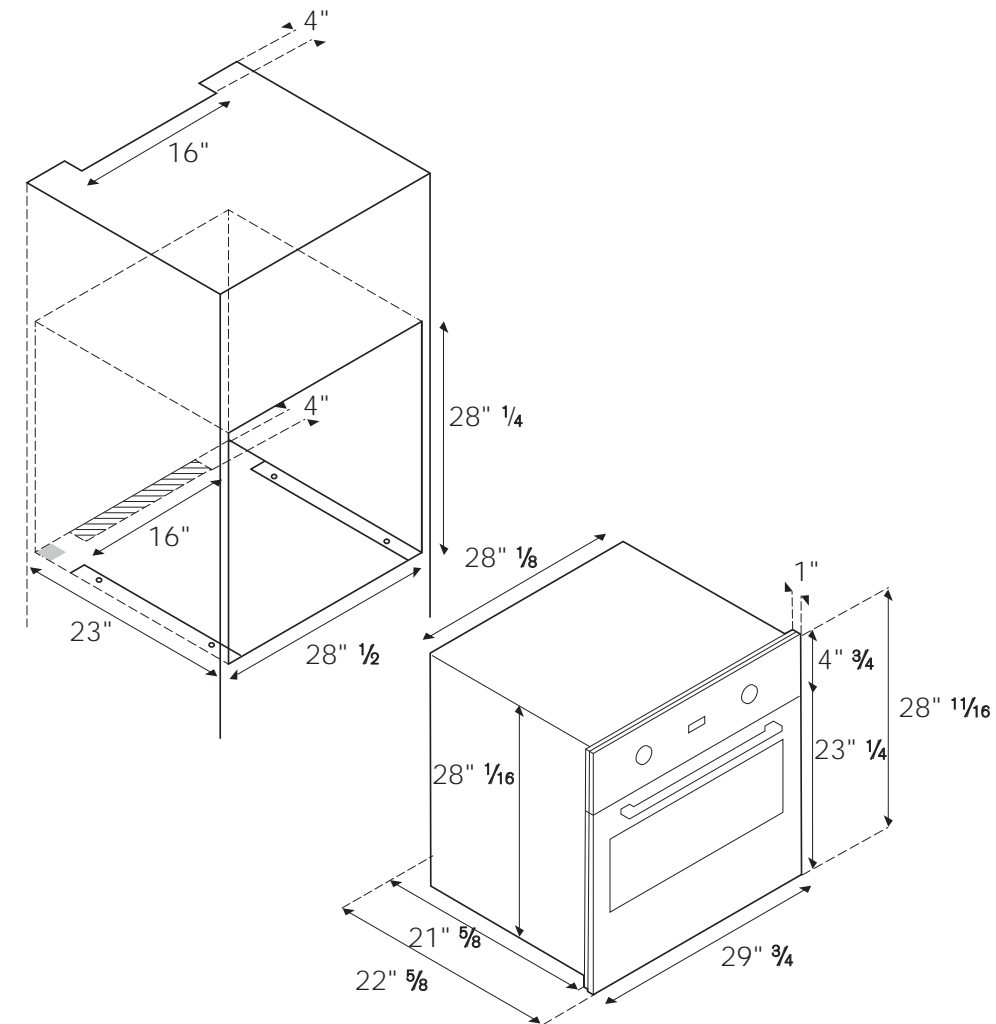
### ACCESSORIES

**30 Telescopic Slide Shelf** code TG



## INSTALLATION INSTRUCTIONS

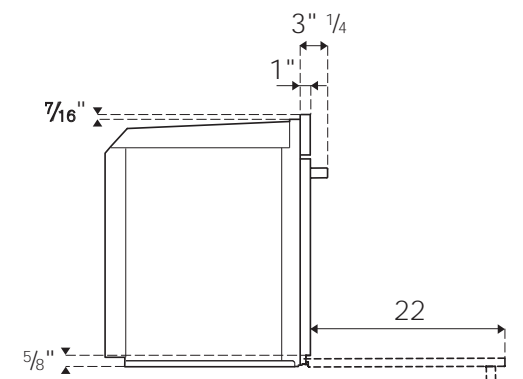
### PROFS30XT



- Air intake opening clearance
- Cut out for power cord

The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8". This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the oven control panel. For installation of the oven in column please refer to the drawings view of model MO 30 STANE. For under counter installation refer to the cooktop or rangetop

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### FUNCTIONS



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# BERTAZZONI PROFESSIONAL SERIES

## 30 CONVECTION SELF-CLEAN SINGLE OVEN

### PROFS30XV

#### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

#### FEATURES

Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	LED touch interface
Inner oven door	quadruple glass
Door Hinge	soft motion
Oven handle	solid metal
Oven door finishing	stainless steel
Convection System	dual diagonal
Oven levels	7
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for Trays	yes

#### TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft <sup>3</sup>
Max Amp usage, power rating	30 A - 5500 W
Certification	CSA
Warranty	2 years parts and labor

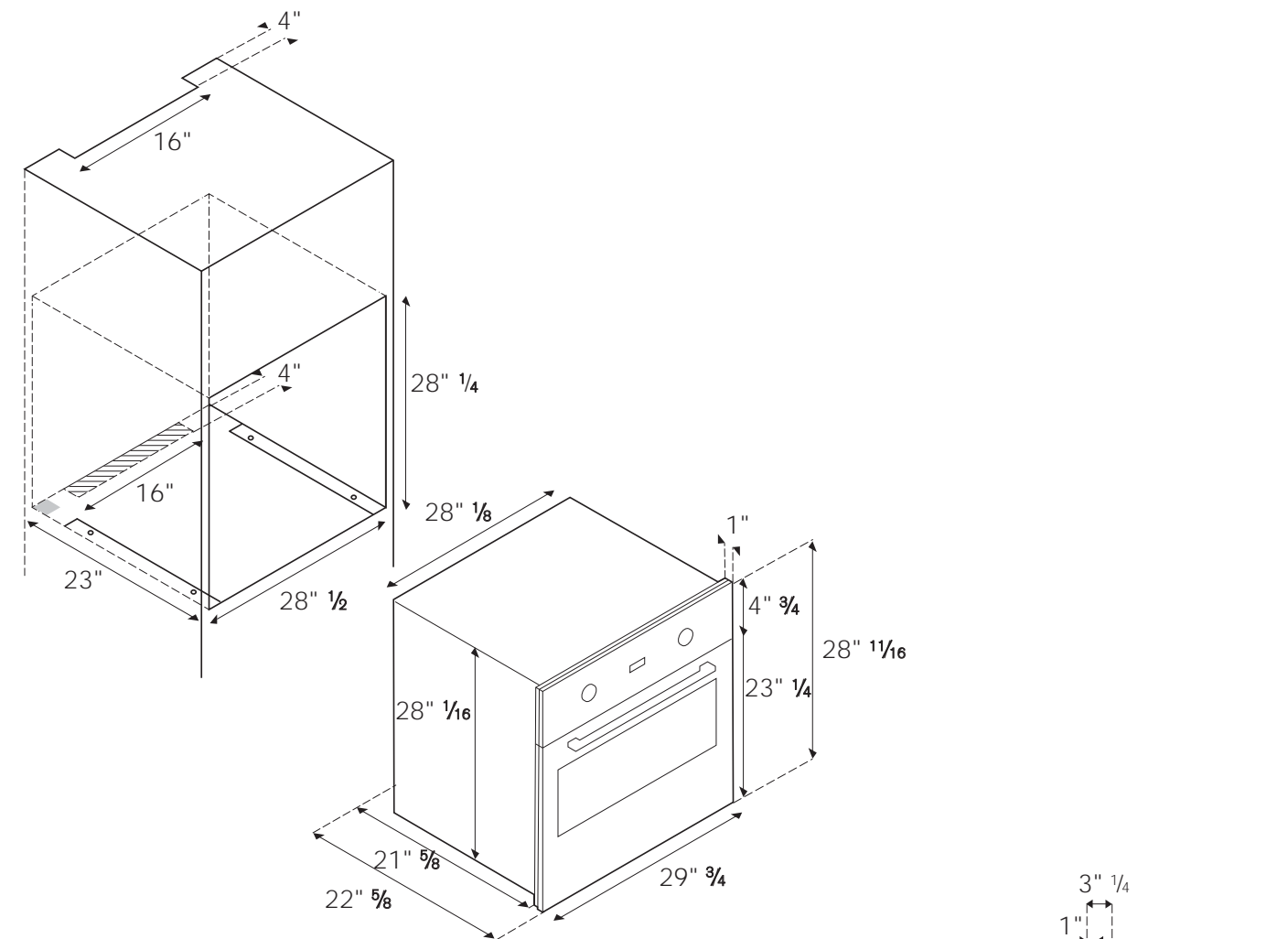
#### ACCESSORIES

30 Telescopic Slide Shelf	code TG
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# INSTALLATION INSTRUCTIONS

## PROFS30XV



- Air intake opening clearance
- Cut out for power cord

The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the oven control panel. For installation of the oven in column please refer to the drawings view of model MO 30 STANE. For under counter installation refer to the cooktop or rangetop

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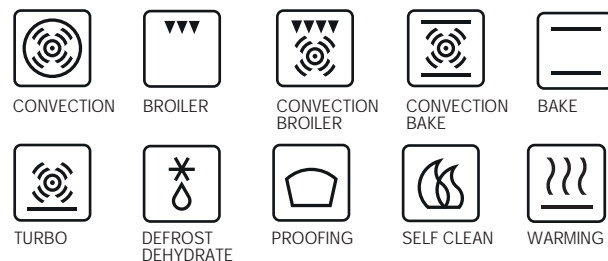
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#### FUNCTIONS



# BERTAZZONI PROFESSIONAL SERIES

## 24 CONVECTION SINGLE OVEN F24 PRO XV

### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- The European convection system and 4 usable shelf positions ensure even heat roasting and baking on multiple levels with no flavor crossover.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### FEATURES

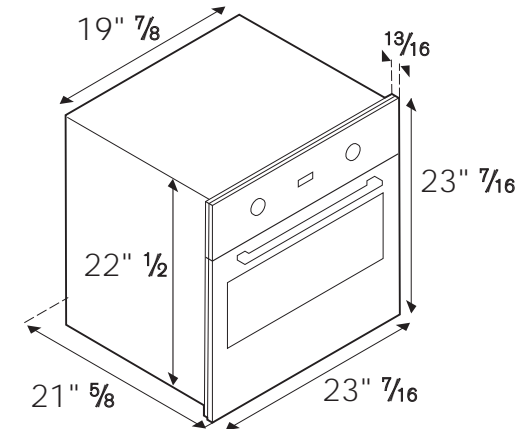
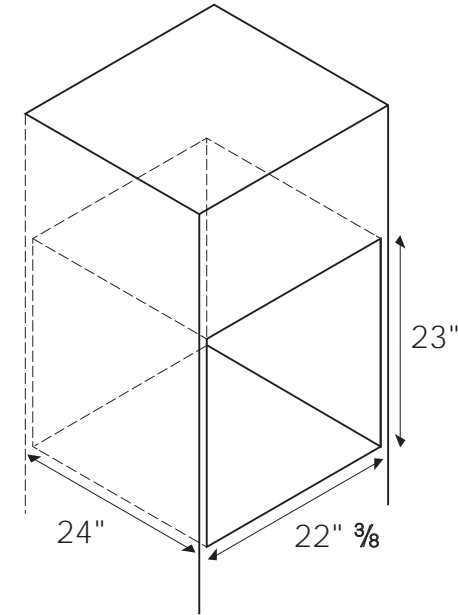
Oven type	electric manual clean
Oven broiler type	electric
Oven controls	metal finish knobs & LED display interface
Inner oven door	triple glass
Oven handle	solid metal
Oven door finishing	stainless steel
Convection system	European convection
Oven levels	4
Wire shelves	2
Tray	1 baking tray
Grill trivet for Trays	1

### TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 V - 120/240 V, 60Hz
Oven volume	2.1 ft <sup>3</sup>
Max Amp usage, power rating	11.7 A - 13.3 A, 2350 W - 3100 W
Certification	CSA
Warranty	2 years parts and labor

### ACCESSORIES

30 Telescopic Slide Shelf	code TG
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The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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### FUNCTIONS



BAKE



LARGE BROILER



BROILER



CONVECTION  
BROILER



CONVECTION  
BAKE



TURBO  
CONVECTION



DEFROST  
DEHYDRATE

# BERTAZZONI MASTER SERIES

## 30 CONVECTION SELF-CLEAN DOUBLE OVEN WITH ASSISTANT MASFD30XT

### HIGHLIGHTS

- The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes for each type of food and oven preparation. Select the sequences that best suit your own style of cooking, store them for future use and build your own bank of cooking methods.
- Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.



### FEATURES

Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door Hinge	soft motion
Oven handle	solid metal
Probe	yes
Oven door finishing	stainless steel
Convection System	dual diagonal
Oven levels	7
Glide shelves	full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for Trays	yes
<b>TECHNICAL SPECIFICATIONS</b>	
Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft <sup>3</sup>
Max Amp usage, power rating	50 A - 11000 W
Certification	CSA
Warranty	2 years parts and labor
<b>ACCESSORIES</b>	
30 Telescopic Slide Shelf	item TG

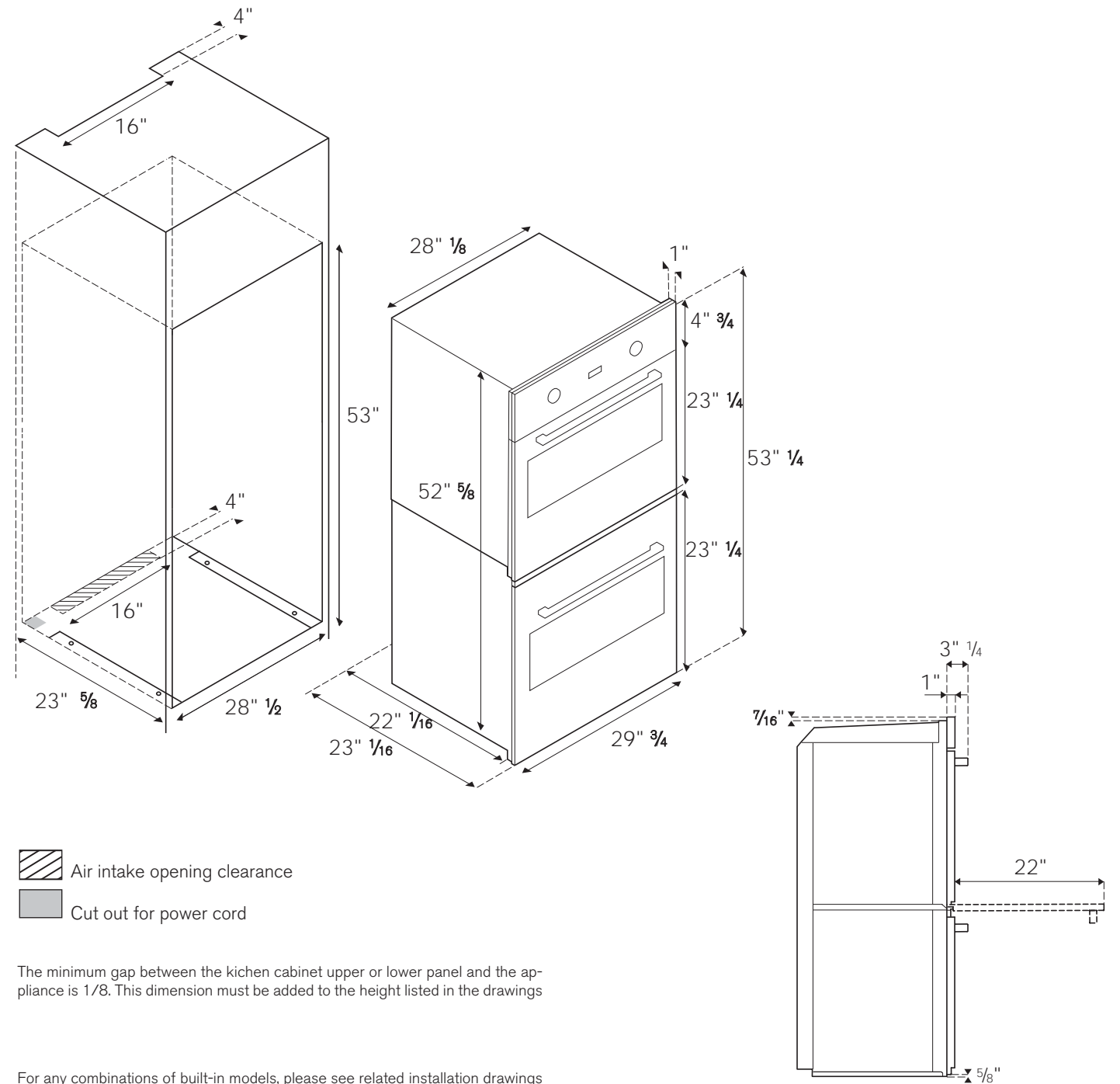
30 Telescopic Slide Shelf item TG

### FUNCTIONS



# INSTALLATION INSTRUCTIONS

## MASFD30XT



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# BERTAZZONI MASTER SERIES

## 30 CONVECTION SELF-CLEAN DOUBLE OVEN

MASFD30XV

### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### FEATURES

Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	LED touch interface
Inner oven door	quadruple glass
Door Hinge	soft motion
Oven handle	solid metal
Oven door finishing	stainless steel
Convection System	dual diagonal
Oven levels	7
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for Trays	yes

### TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft <sup>3</sup>
Max Amp usage, power rating	50 A - 11000 W
Certification	CSA
Warranty	2 years parts and labor

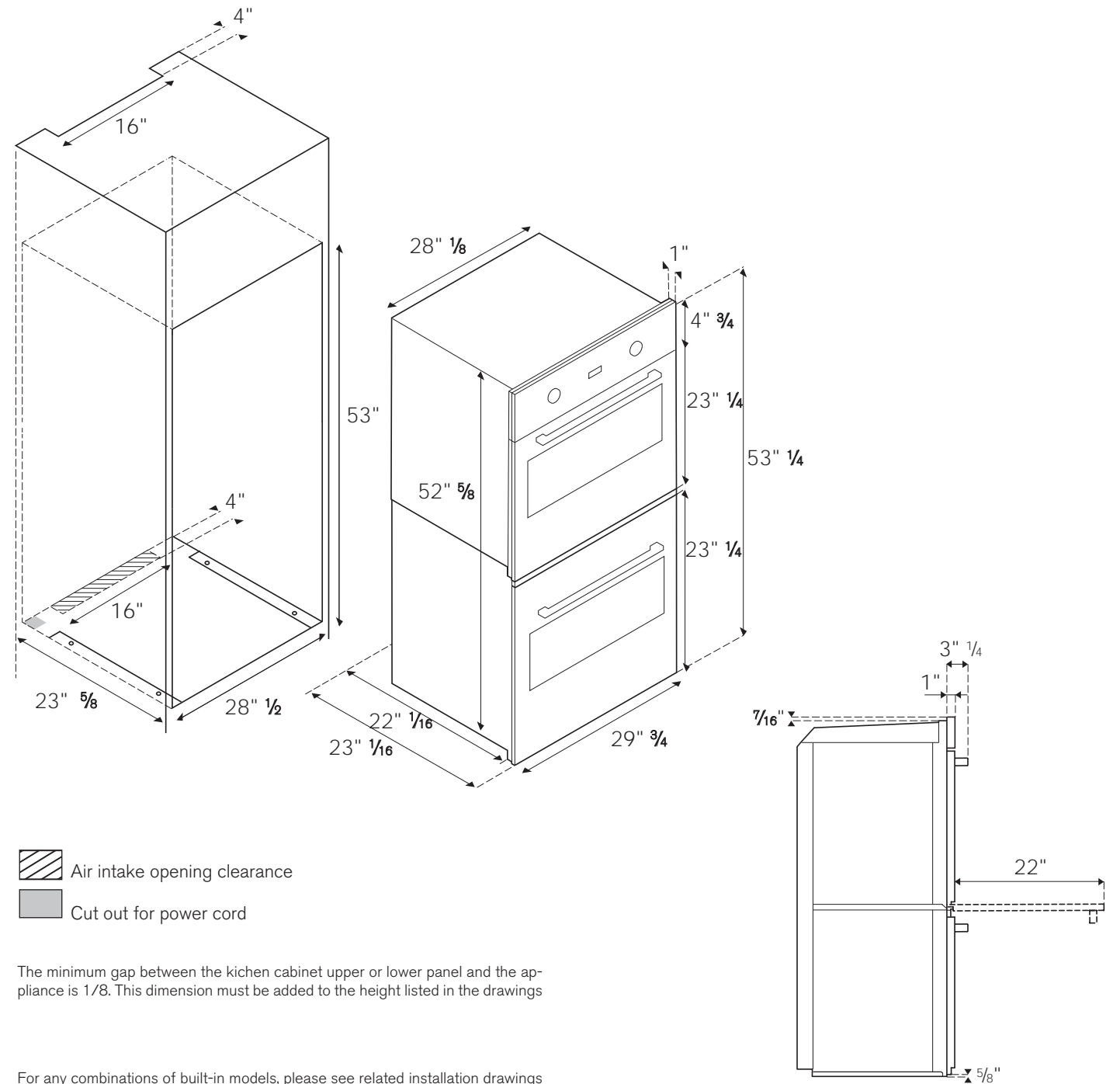
### ACCESSORIES

30 Telescopic Slide Shelf	item TG
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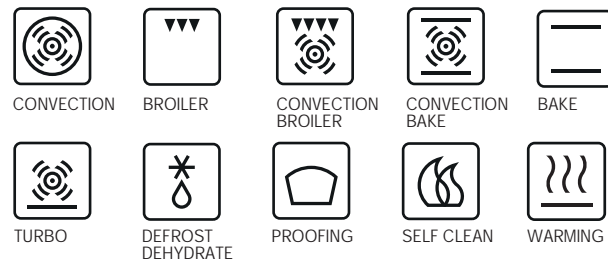
## INSTALLATION INSTRUCTIONS

MASFD30XV



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### FUNCTIONS



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the oven control panel.

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# BERTAZZONI MASTER SERIES

## 30 CONVECTION SELF-CLEAN SINGLE OVEN WITH ASSISTANT MASFS30XT

### HIGHLIGHTS

- The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes for each type of food and oven preparation. Select the sequences that best suit your own style of cooking, store them for future use and build your own bank of cooking methods.
- Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### FEATURES

<b>Oven type</b>	electric convection self-clean
<b>Oven broiler type</b>	electric
<b>Oven controls</b>	hi-resolution LCD touch interface
<b>Inner oven door</b>	quadruple glass
<b>Auto cooking modes</b>	33 preset cooking sequences with Bertazzoni Assistant
<b>Door Hinge</b>	soft motion
<b>Oven handle</b>	solid metal
<b>Probe</b>	yes
<b>Oven door finishing</b>	stainless steel
<b>Convection System</b>	dual diagonal
<b>Oven levels</b>	7
<b>Glide shelves</b>	full extension
<b>Wire shelves</b>	2 heavy gauge
<b>Tray</b>	1 baking tray
<b>Grill trivet for Trays</b>	yes
<b>TECHNICAL SPECIFICATIONS</b>	
<b>Voltage, frequency</b>	120/208 Vac - 120/240 Vac, 60 Hz
<b>Oven volume</b>	4.1ft <sup>3</sup>
<b>Max Amp usage, power rating</b>	30 A - 5500 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor
<b>ACCESSORIES</b>	
<b>30 Telescopic Slide Shelf</b>	code TG

### TECHNICAL SPECIFICATIONS

**Voltage, frequency** 120/208 Vac - 120/240 Vac, 60 Hz

**Oven volume** 4.1ft<sup>3</sup>

**Max Amp usage, power rating** 30 A - 5500 W

**Certification** CSA

**Warranty** 2 years parts and labor

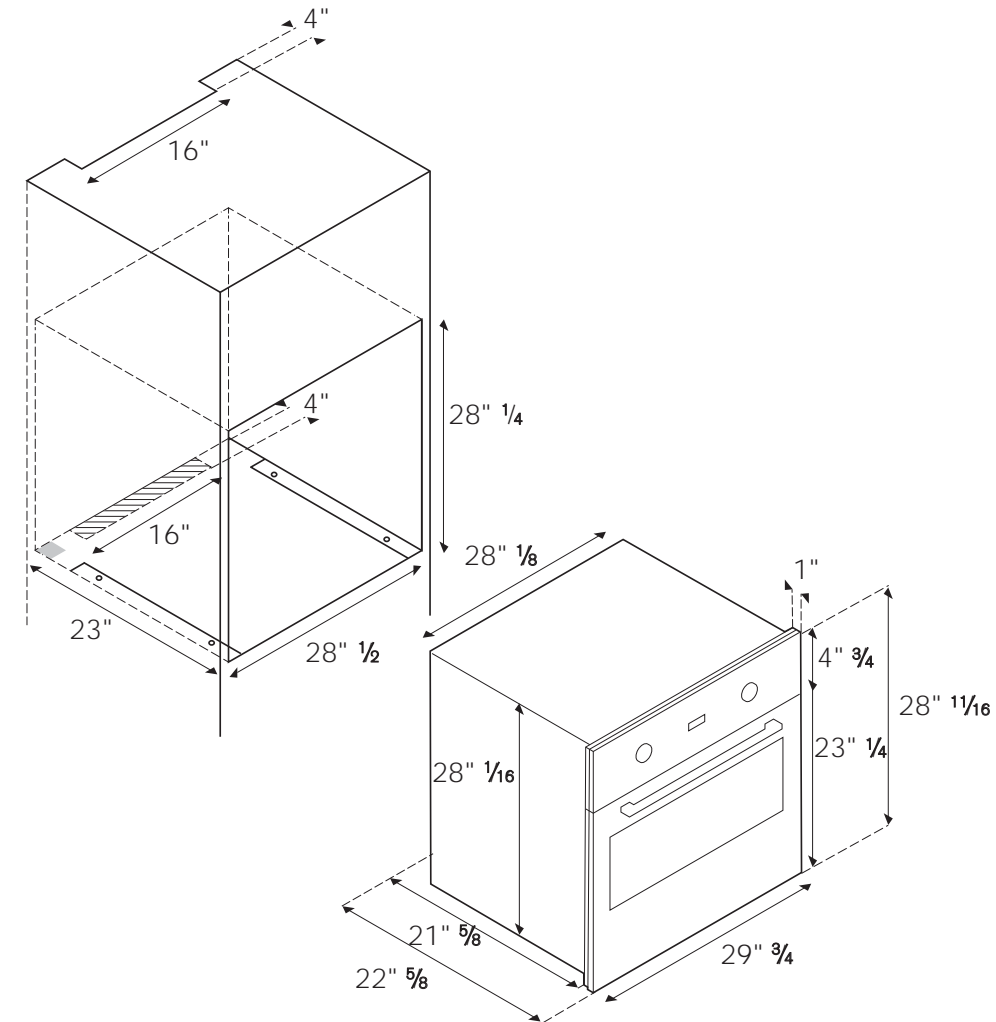
### ACCESSORIES

**30 Telescopic Slide Shelf** code TG



## INSTALLATION INSTRUCTIONS

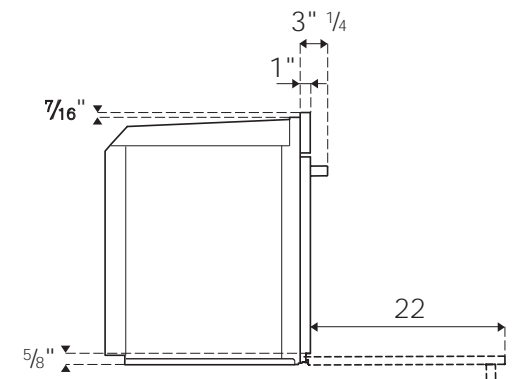
### MASFS30XT



- Air intake opening clearance
- Cut out for power cord

The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the oven control panel. For installation of the oven in column please refer to the drawings view of model MO 30 STANE. For under counter installation refer to the cooktop or rangetop

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### FUNCTIONS



# BERTAZZONI MASTER SERIES

## 30 CONVECTION SELF-CLEAN SINGLE OVEN

MASFS30XV

### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### FEATURES

Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	LED touch interface
Inner oven door	quadruple glass
Door Hinge	soft motion
Oven handle	solid metal
Oven door finishing	stainless steel
Convection System	dual diagonal
Oven levels	7
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for Trays	yes

### TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft <sup>3</sup>
Max Amp usage, power rating	30 A - 5500 W
Certification	CSA
Warranty	2 years parts and labor

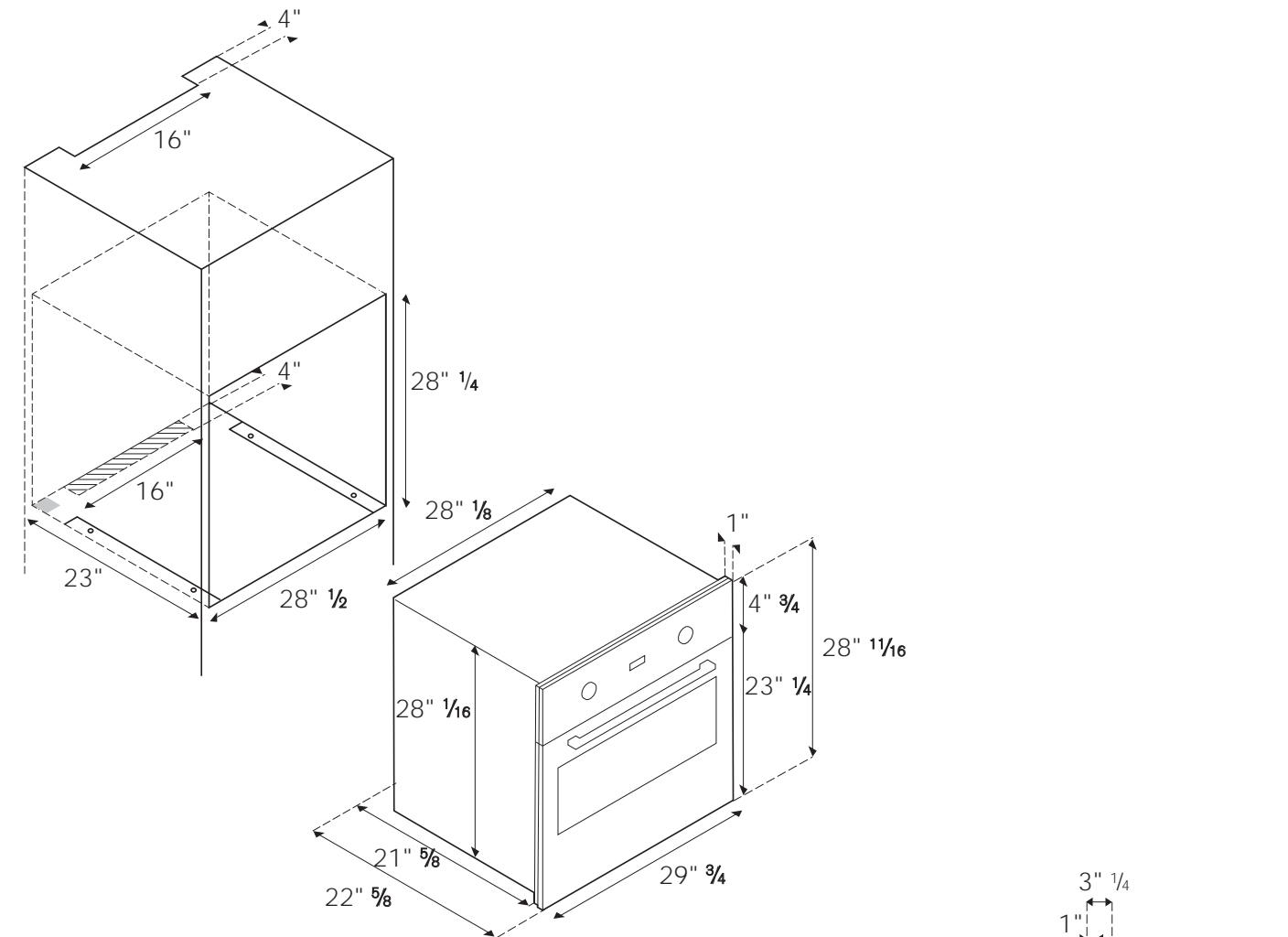
### ACCESSORIES



30 Telescopic Slide Shelf	code TG
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# INSTALLATION INSTRUCTIONS

MASFS30XV



 Air intake opening clearance  
 Cut out for power cord

The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the oven control panel. For installation of the oven in column please refer to the drawings view of model MO 30 STANE. For under counter installation refer to the cooktop or rangetop

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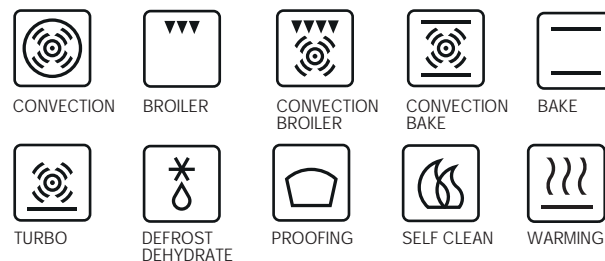
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### FUNCTIONS



# SPECIALTY OVENS

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## **BERTAZZONI PROFESSIONAL SERIES**

24" Convection Speed Oven SO24 PRO X  
30" Convection Speed Oven PRO SO30 X  
30" Convection Steam Oven PRO CS 30 X  
30" Microwave Oven MO 30 STA NE  
30" Ventilation Microwave Oven KO30PROX  
30" Warming Drawer PRO WD30 X

## **MASTER SERIES**

30" Convection Speed Oven MAS SO30 X  
30" Convection Steam Oven MAS CS30 X  
30" Warming Drawer MAS WD30 X

# BERTAZZONI PROFESSIONAL SERIES

## 24" CONVECTION SPEED OVEN SO24 PRO X

### HIGHLIGHTS

- The user-friendly touch-control interface makes this oven the perfect partner for your every day cooking.
- The European convection system and 4 usable shelf positions ensure even heat roasting and baking on multiple levels with no flavor crossover.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### FEATURES

<b>Oven type</b>	combination electric convection and grill with microwave
<b>Oven grill type</b>	electric
<b>Oven controls</b>	digital programmer
<b>Inner oven door</b>	double glass
<b>Cooking modes</b>	5
<b>Microwave power levels</b>	0/200/400/600/800/1000 W
<b>Auto cooking modes</b>	13 preset
<b>Oven handle</b>	solid metal
<b>Oven door finishing</b>	stainless steel
<b>Cavity finishing</b>	stainless steel
<b>Convection system</b>	European ring heating element
<b>Oven levels</b>	2
<b>Tray</b>	1 glass turntable
<b>Grill trivet for trays</b>	yes

### TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	208-230 V/60Hz
<b>Oven volume</b>	1.34 ft <sup>3</sup>
<b>Max Amp Usage</b>	20 A - 3850 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor

### ACCESSORIES

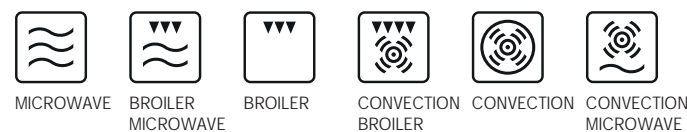
**Installation with side trim panel** code TR30 PRO SO

Trim kit available as optional accessory in case of a 30" width installation.



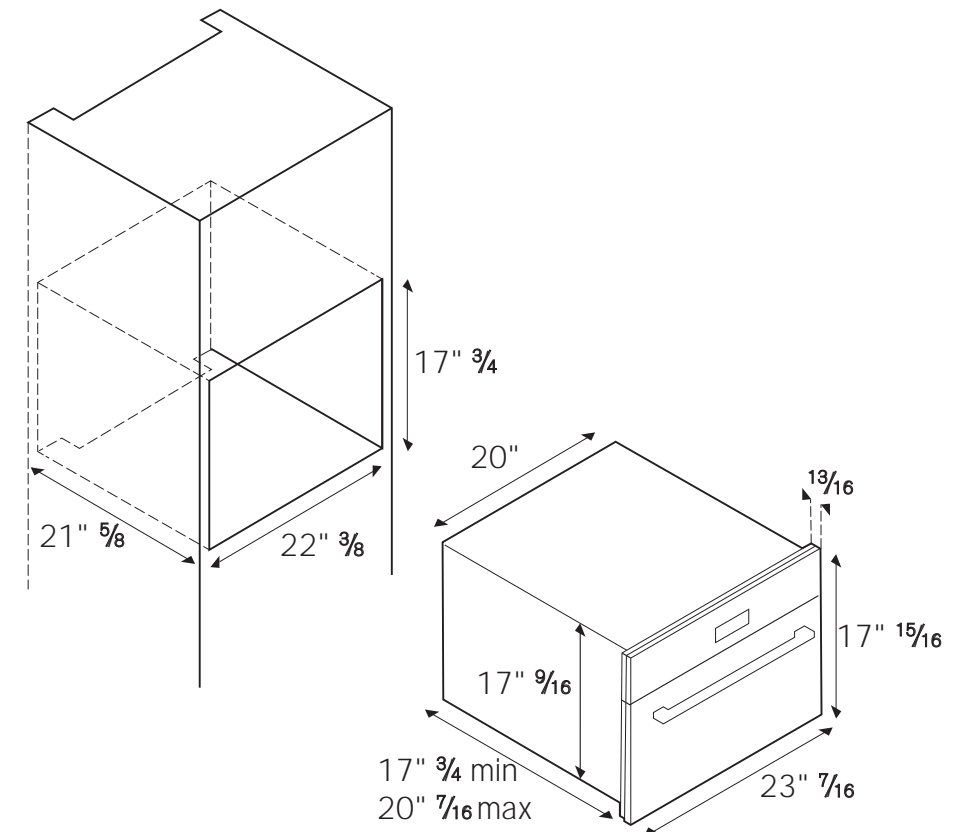
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### FUNCTIONS



## INSTALLATION INSTRUCTIONS

### SO24 PRO X



The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

## 30" CONVECTION SPEED OVEN PROSO30X

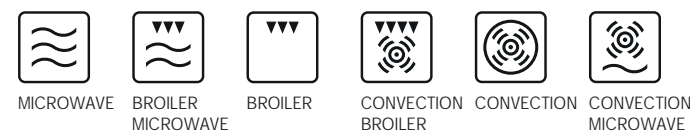
### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- The European convection system ensures even roasting and baking on multiple levels with no flavor crossover.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

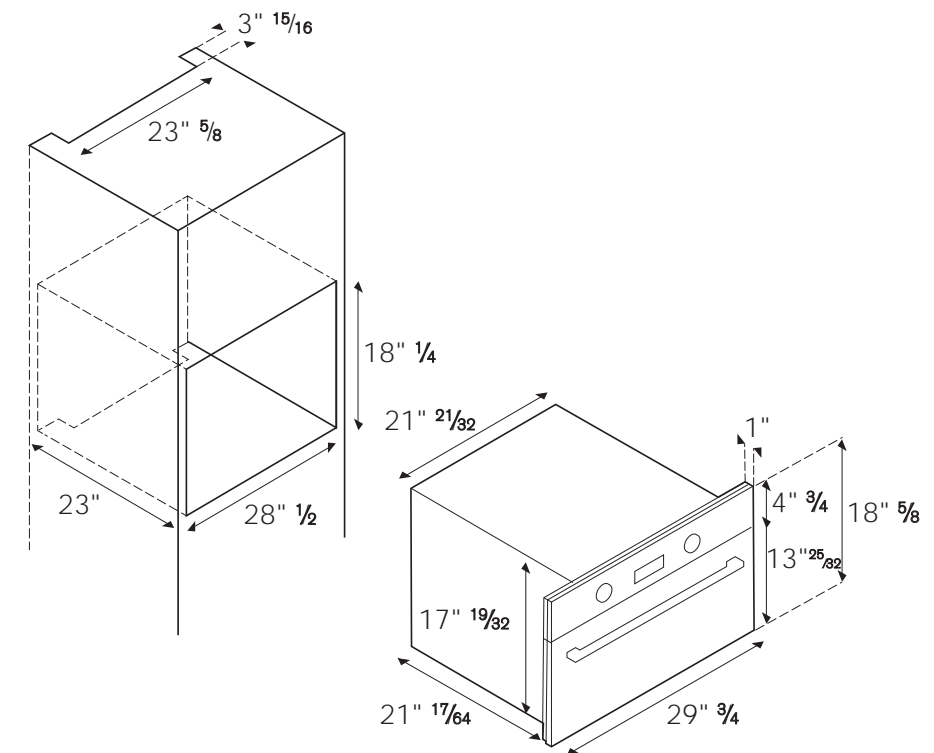
### FEATURES

<b>Oven type</b>	combination electric convection and grill with microwave
<b>Oven grill type</b>	electric
<b>Oven controls</b>	knobs and touch LED display
<b>Timer</b>	digital programmer
<b>Inner oven door</b>	double glass
<b>Auto cooking modes</b>	5 preset
<b>Cooling fan</b>	yes
<b>Oven handle</b>	solid metal
<b>Oven door finishing</b>	stainless steel
<b>Cavity finishing</b>	stainless steel
<b>Convection system</b>	European ring heating element
<b>Oven levels</b>	2
<b>Oven lights</b>	single
<b>Tray</b>	1 glass turntable
<b>Grill trivet for trays</b>	yes
<b>TECHNICAL SPECIFICATIONS</b>	
<b>Voltage, frequency</b>	208-240 V/60Hz
<b>Oven volume</b>	1.34 ft <sup>3</sup>
<b>Max Amp Usage</b>	15 A – 3300 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor

### FUNCTIONS



## INSTALLATION INSTRUCTIONS PROSO30X



The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

## 30" CONVECTION STEAM OVEN PRO CS30 X

### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- The European convection system ensures even roasting and baking on multiple levels with no flavor crossover.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### FEATURES

<b>Oven type</b>	combination electric convection and grill with microwave
<b>Oven grill type</b>	electric
<b>Oven controls</b>	knobs and touch LED display
<b>Timer</b>	digital programmer
<b>Inner oven door</b>	double glass
<b>Oven handle</b>	solid metal
<b>Oven door finishing</b>	stainless steel
<b>Cavity finishing</b>	stainless steel
<b>Convection system</b>	European ring heating element
<b>Oven levels</b>	2
<b>Wire shelves</b>	1 stainless steel
<b>Tray</b>	1 stainless steel 40 mm deep, 1 perforated stainless steel 20 mm deep
<b>Oven lights</b>	single

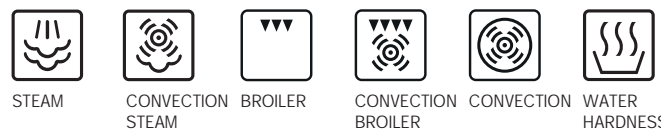
### TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	208-240 V/60Hz
<b>Oven volume</b>	1.24 ft <sup>3</sup>
<b>Max Amp Usage</b>	15 A – 2900 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor

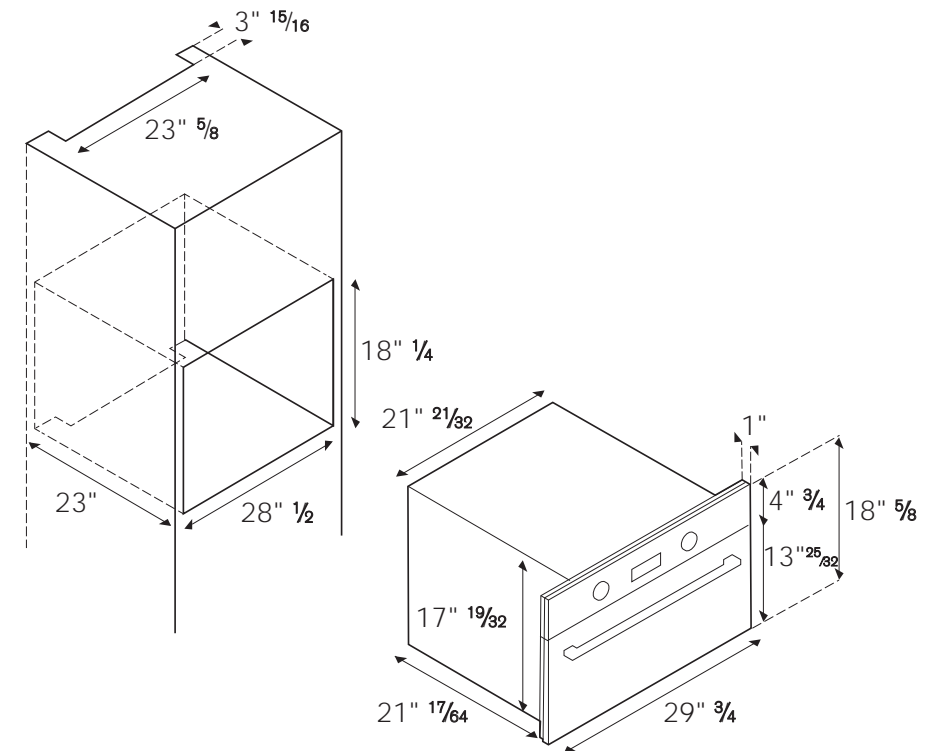


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### FUNCTIONS



## INSTALLATION INSTRUCTIONS PRO CS30 X



The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings.

For any combinations of built-in models, please see related installation drawings.

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

30" MICROWAVE OVEN

MO 30 STA NE

## HIGHLIGHTS

- The intuitive LED display interface with a clear graphic turns the oven into the perfect partner to your cooking skills.
- It is available with its dedicated frame for a perfect fit with 30-inch built-in ovens.

## FEATURES

Power levels	10
Oven volume	2 ft <sup>3</sup>
Turntable	Ø 16"
Cavity finishing	white
Sensor reheat, defrost, cook	yes
Preset cooking modes function	yes
Multiple sequence cooking	4
Child lock	yes
Keep warm function	yes
Setup/help	yes

## TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V 60 Hz
Max Amp usage, power rating	10 A - 1100 W
Certification	UL
Warranty	2 years parts and labor

## ACCESSORIES

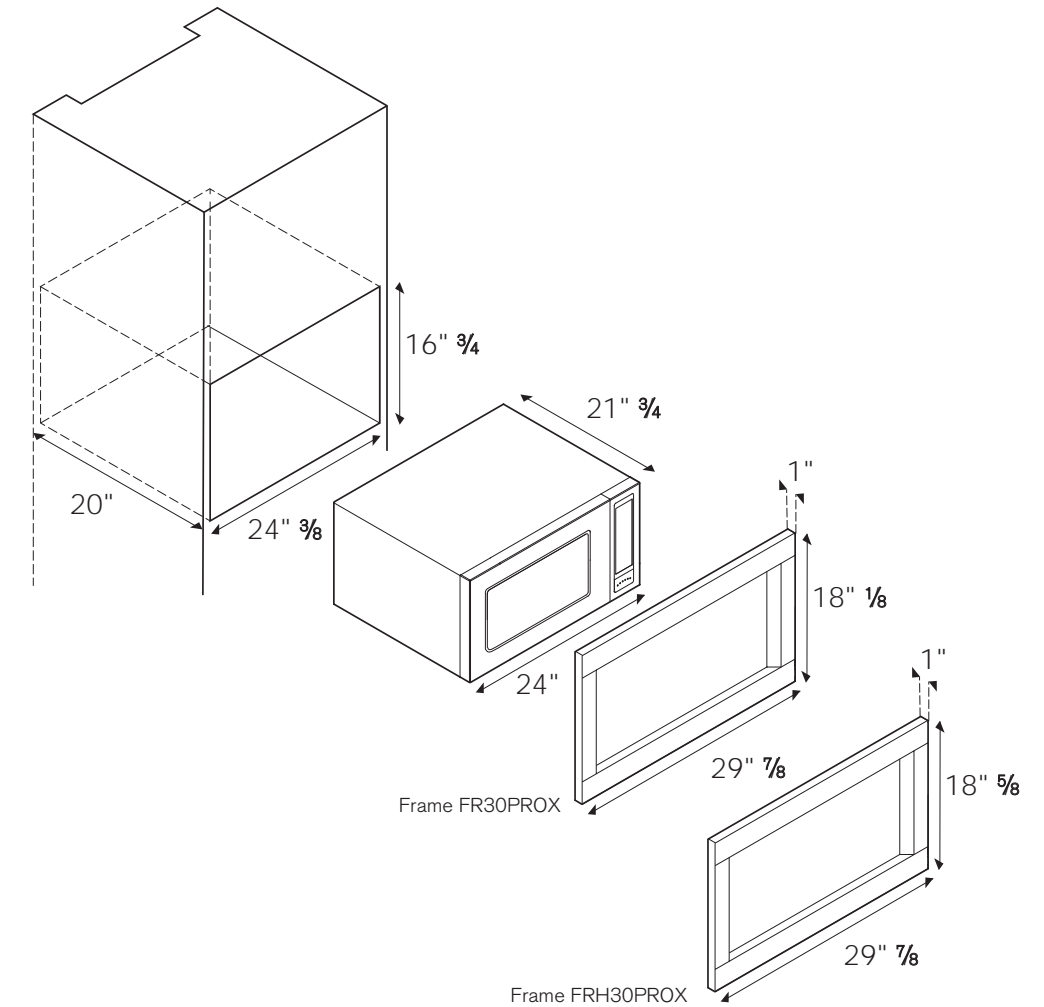
Installation with frame FR30 PRO X or FRH30 PRO X (18" 5/8)



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# INSTALLATION INSTRUCTIONS

MO 30 STA NE



The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the frame (1").

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# BERTAZZONI PROFESSIONAL SERIES

## 30" VENTILATION MICROWAVE OVEN KO 30 PRO X

### HIGHLIGHTS

- 2 cubic-foot microwave cleverly designed to be located above the cooktop or range, saving countertop space and acting as a ventilation hood as well.
- Styled to match with the Bertazzoni built-in Design Series and Professional Series, it is finished in stainless steel with a black glass door.
- The oven has eleven power levels and controls that include pre-set functions, cooking timer and sensor controls for reheat, defrost and cook.

### FEATURES

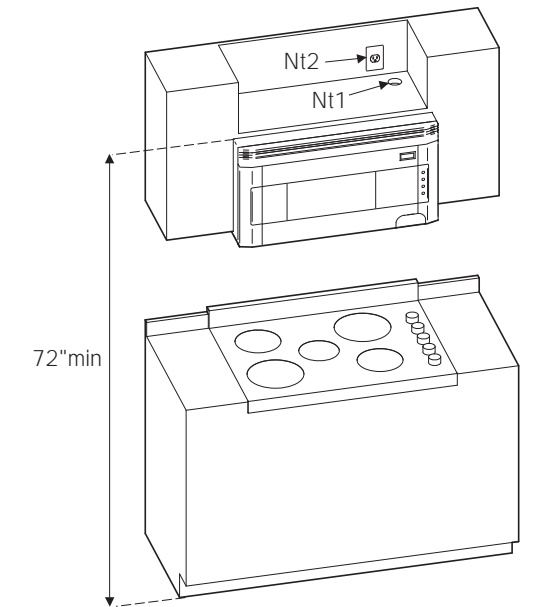
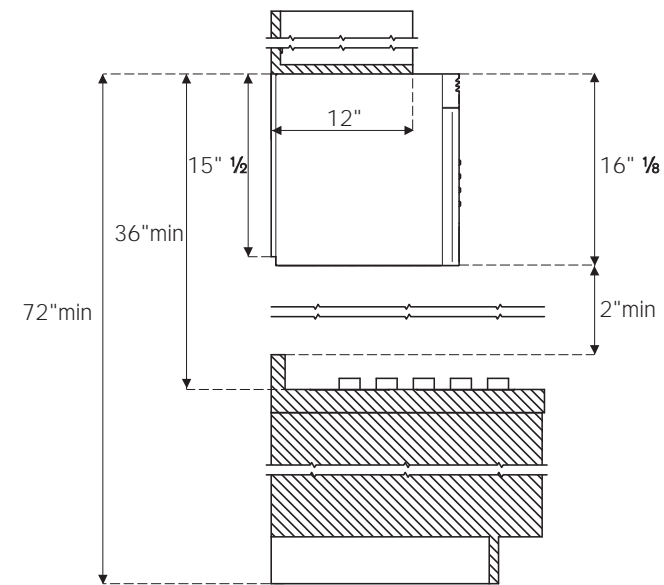
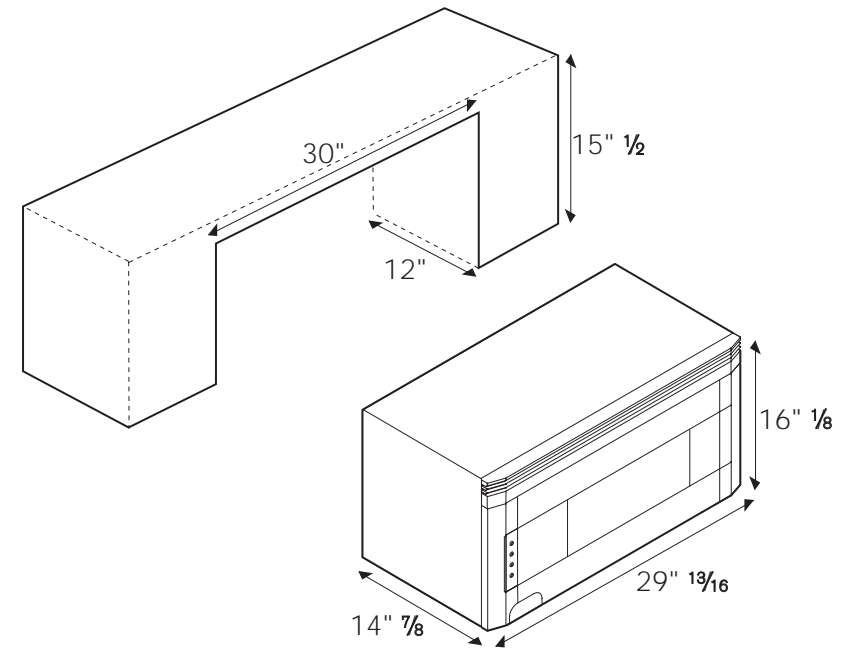
Power levels	11
Oven volume	2 ft <sup>3</sup>
Turntable	Ø 16"
Cavity finishing	black enamel
Sensor reheat, defrost, cook	yes
Preset cooking modes function	yes
Multiple sequence cooking	4
Child lock	yes
Keep warm function	yes
Setup/help	yes
<b>TECHNICAL SPECIFICATIONS</b>	
Voltage, frequency	120 V 60 Hz
Max Amp usage, power rating	10 A - 1100 W
Certification	UL
Warranty	2 years parts and labor



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# INSTALLATION INSTRUCTIONS

## KO 30 PRO X



- Nt1** Opening for power cord
- Nt2** Ground receptacle

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

30" CONVECTION SPEED OVEN  
MAS SO30 X

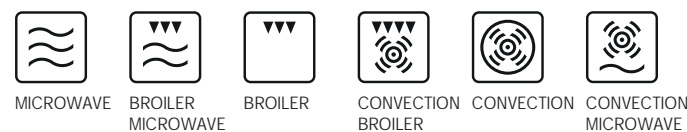
## HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- The European convection system ensures even roasting and baking on multiple levels with no flavor crossover.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

## FEATURES

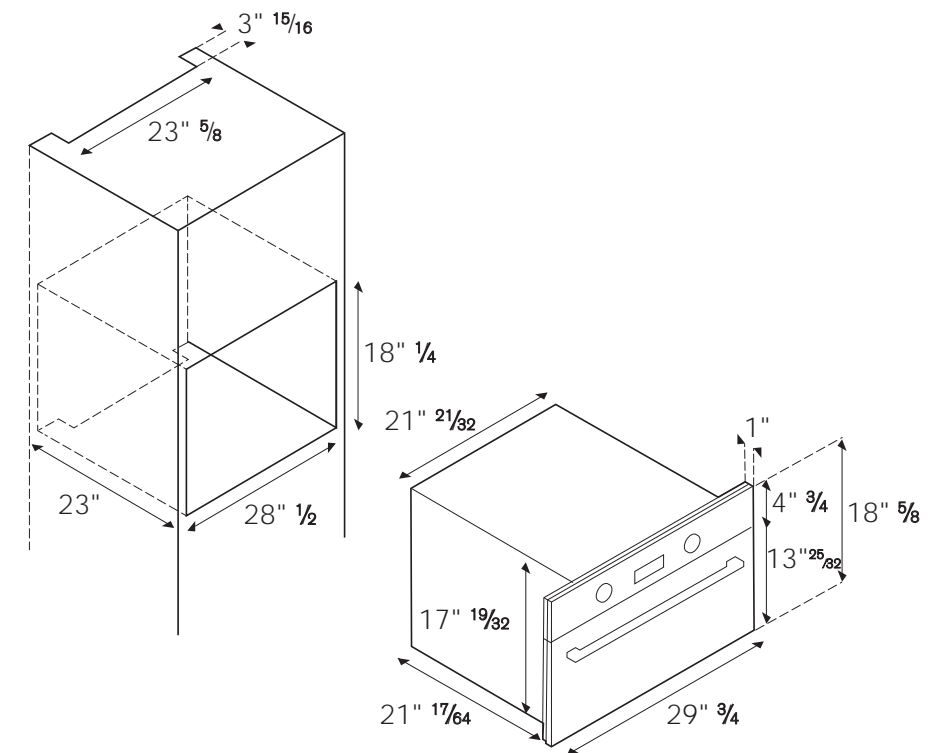
<b>Oven type</b>	combination electric convection and grill with microwave
<b>Oven grill type</b>	electric
<b>Oven controls</b>	knobs and touch
<b>Timer</b>	digital programmer
<b>Inner oven door</b>	double glass
<b>Auto cooking modes</b>	5 preset
<b>Cooling fan</b>	yes
<b>Oven handle</b>	solid metal
<b>Oven door finishing</b>	stainless steel
<b>Cavity finishing</b>	stainless steel
<b>Convection system</b>	European ring heating element
<b>Oven levels</b>	2
<b>Oven lights</b>	single
<b>Tray</b>	1 glass turntable
<b>Grill trivet for trays</b>	yes
<b>TECHNICAL SPECIFICATIONS</b>	
<b>Voltage, frequency</b>	208-240 V/60Hz
<b>Oven volume</b>	1.34 ft <sup>3</sup>
<b>Max Amp Usage</b>	15 A – 3300 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor

## FUNCTIONS



## INSTALLATION INSTRUCTIONS

MAS SO30 X



The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI MASTER SERIES

## 30" CONVECTION STEAM OVEN MAS CS30 X

### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- The European convection system ensures even roasting and baking on multiple levels with no flavor crossover.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### FEATURES

<b>Oven type</b>	combination electric convection and grill with steam
<b>Oven grill type</b>	electric
<b>Oven controls</b>	knobs and touch LED display
<b>Timer</b>	digital programmer
<b>Inner oven door</b>	double glass
<b>Oven handle</b>	solid metal
<b>Oven door finishing</b>	stainless steel
<b>Cavity finishing</b>	stainless steel
<b>Convection system</b>	European ring heating element
<b>Oven levels</b>	2
<b>Wire shelves</b>	1 stainless steel
<b>Tray</b>	1 stainless steel 40 mm deep, 1 perforated stainless steel 20 mm deep
<b>Oven lights</b>	single

### TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	208-240 V/60Hz
<b>Oven volume</b>	1.24 ft <sup>3</sup>
<b>Max Amp Usage</b>	15 A – 2900 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor



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### FUNCTIONS



STEAM



CONVECTION  
STEAM



BROILER



CONVECTION  
BROILER



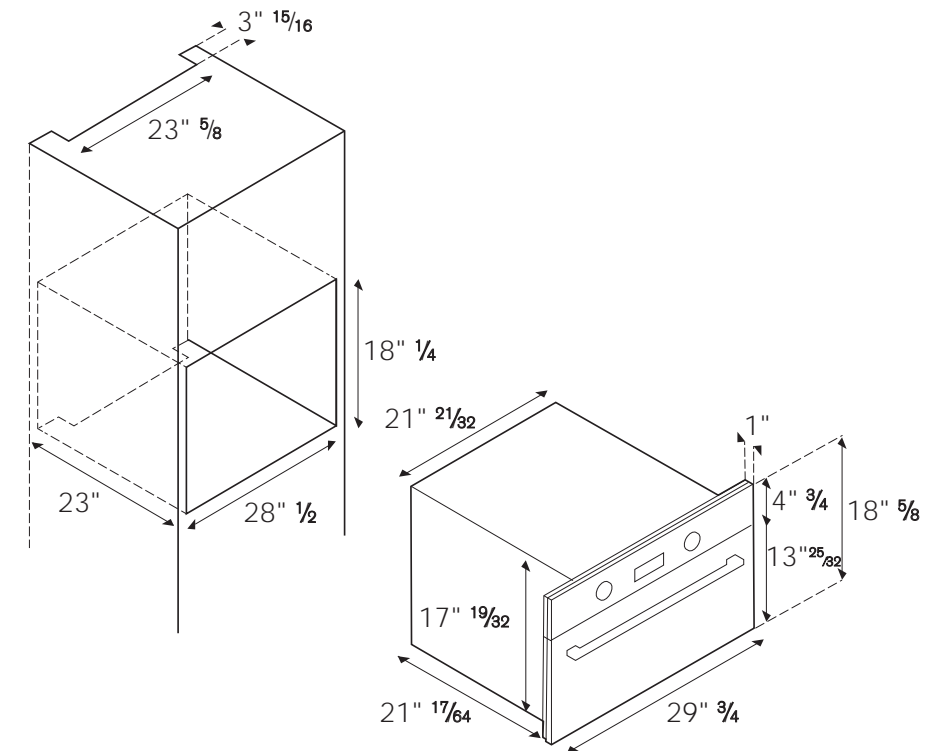
CONVECTION



REGENERATING  
& STERILISING

## INSTALLATION INSTRUCTIONS

### MAS CS30 X



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

30" WARMING DRAWER  
PRO WD30 X

## HIGHLIGHTS

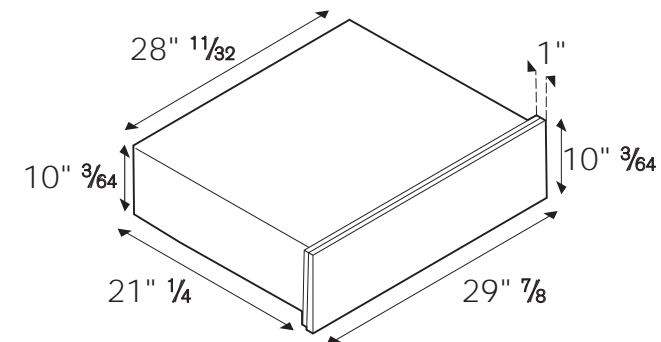
- The Bertazzoni Professional Series Warming Drawer serves many functions, from warming up serving platters and dishes to keeping food warm prior or during the meal. Opening and closing the extra-large, ceramic-finished drawer is a snap thanks to the extra smooth glides and soft-motion closing mechanism.

## FEATURES

<b>Design</b>	stainless steel
<b>Handle</b>	professional handle
<b>Controls</b>	soft close operation
<b>Equipment</b>	lateral convection, thermostat light, glass bottom
<b>Loading Capacity</b>	66 lb
<b>Max Temperature</b>	85 - 170 °F

## TECHNICAL SPECIFICATIONS

<b>Electrical requirements</b>	120 V, 60 HZ, 10 A
<b>Power rating</b>	400 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor



For any combinations of built-in models, please see related installation drawings

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# INSTALLATION INSTRUCTIONS

MAS WD30 X

## HIGHLIGHTS

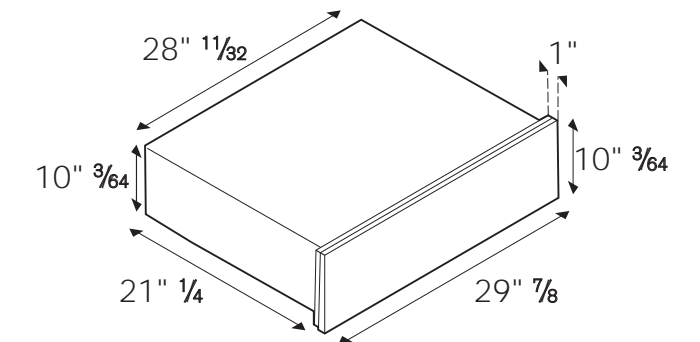
- The Bertazzoni Master Series Warming Drawer serves many functions, from warming up serving platters and dishes to keeping food warm prior or during the meal. Opening and closing the extra-large, ceramic-finished drawer is a snap thanks to the extra smooth glides and soft-motion closing mechanism.

## FEATURES

<b>Design</b>	stainless steel
<b>Handle</b>	master handle
<b>Controls</b>	soft close operation
<b>Equipment</b>	lateral convection, thermostat light, glass bottom
<b>Loading Capacity</b>	66 lb
<b>Max Temperature</b>	85 - 170 °F

## TECHNICAL SPECIFICATIONS

<b>Electrical requirements</b>	120 V, 60 HZ, 10 A
<b>Power rating</b>	400 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor



For any combinations of built-in models, please see related installation drawings

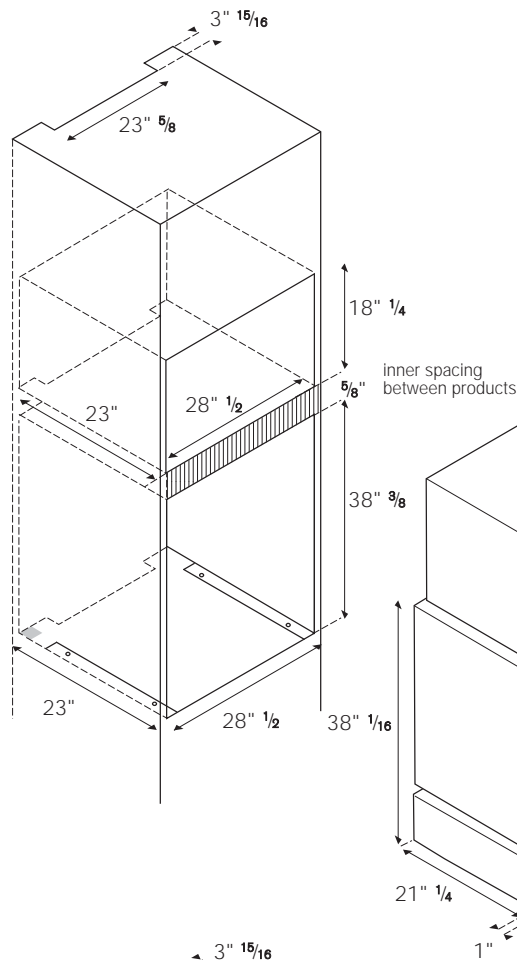
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# BUILT-IN COMBINATIONS

## INSTALLATION DRAWINGS



30 Speed Oven  
or 30 Convection Steam Oven

30 Single Oven  
30 Warming Drawer

inner spacing  
between products

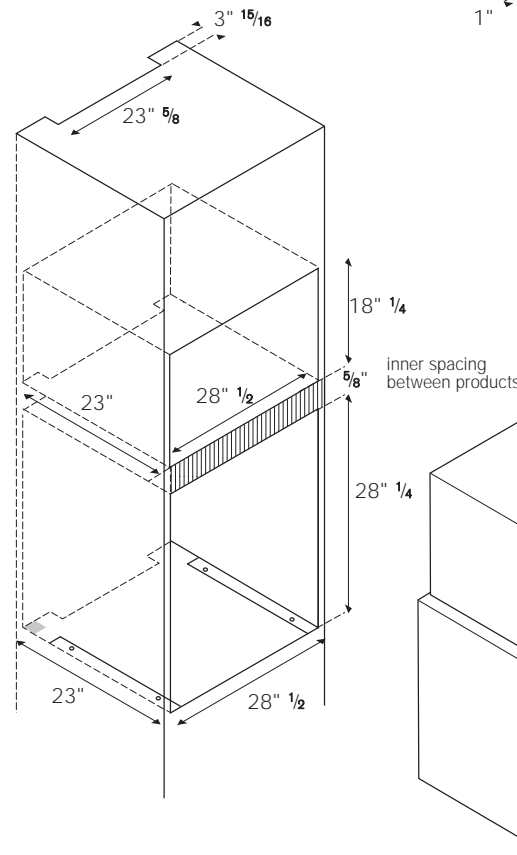
18" 5/8

5/16" min clearance between products

38" 3/4

The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

The separation shelf between the appliances must be recessed from the kitchen cabinet front or appliance front at least by 1"



30 Speed Oven  
or 30 Convection Steam Oven

30 Single Oven

inner spacing  
between products

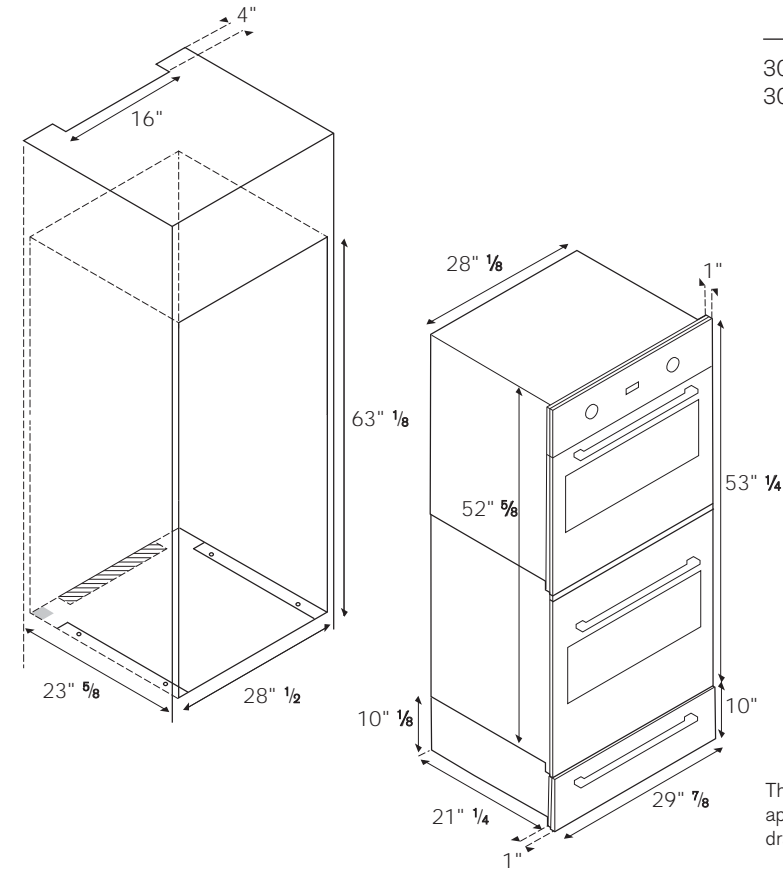
18" 5/8

5/16" min clearance between products

28" 3/4

The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

The separation shelf between the appliances must be recessed from the kitchen cabinet front or appliance front at least by 1"



30 Double Oven  
30 Warming Drawer

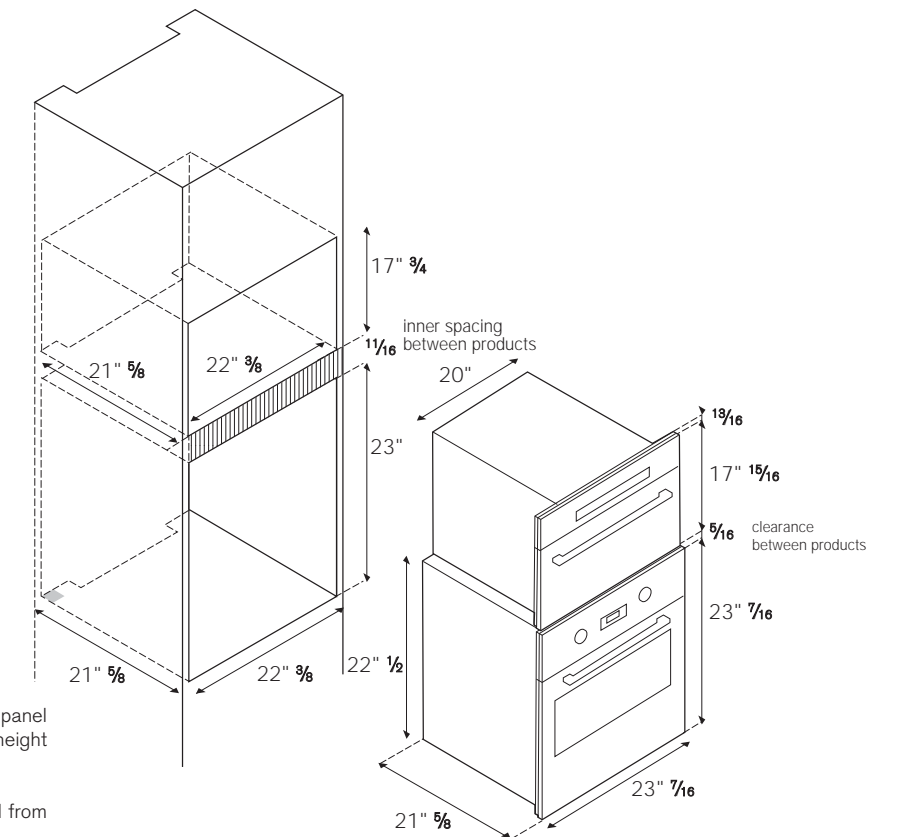
The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

The separation shelf between the appliances must be recessed from the kitchen cabinet front or appliance front at least by 1"

24 Speed Oven  
24 Single Oven

The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

The separation shelf between the appliances must be recessed from the kitchen cabinet front or appliance front at least by 1"



inner spacing  
between products

19/16

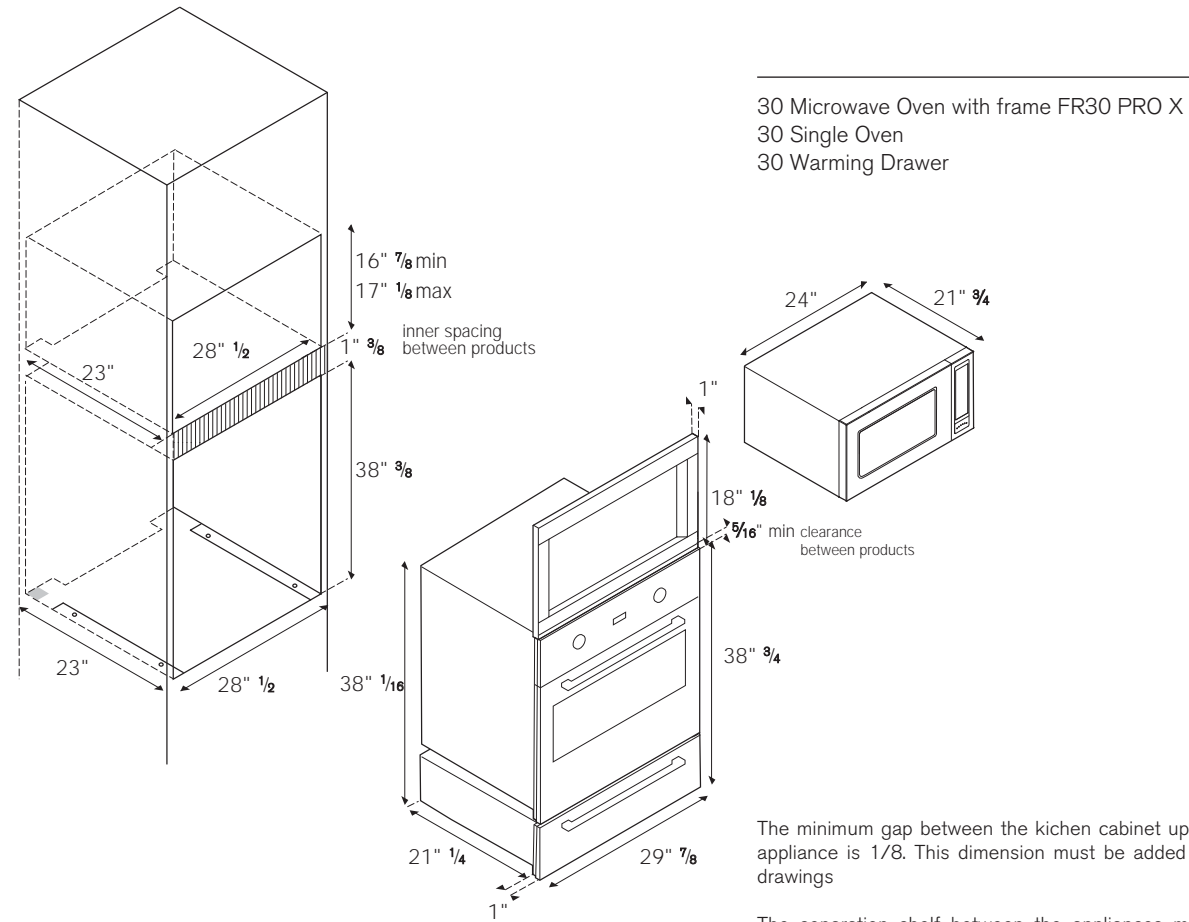
17" 15/16

5/16 clearance  
between products

23" 7/16

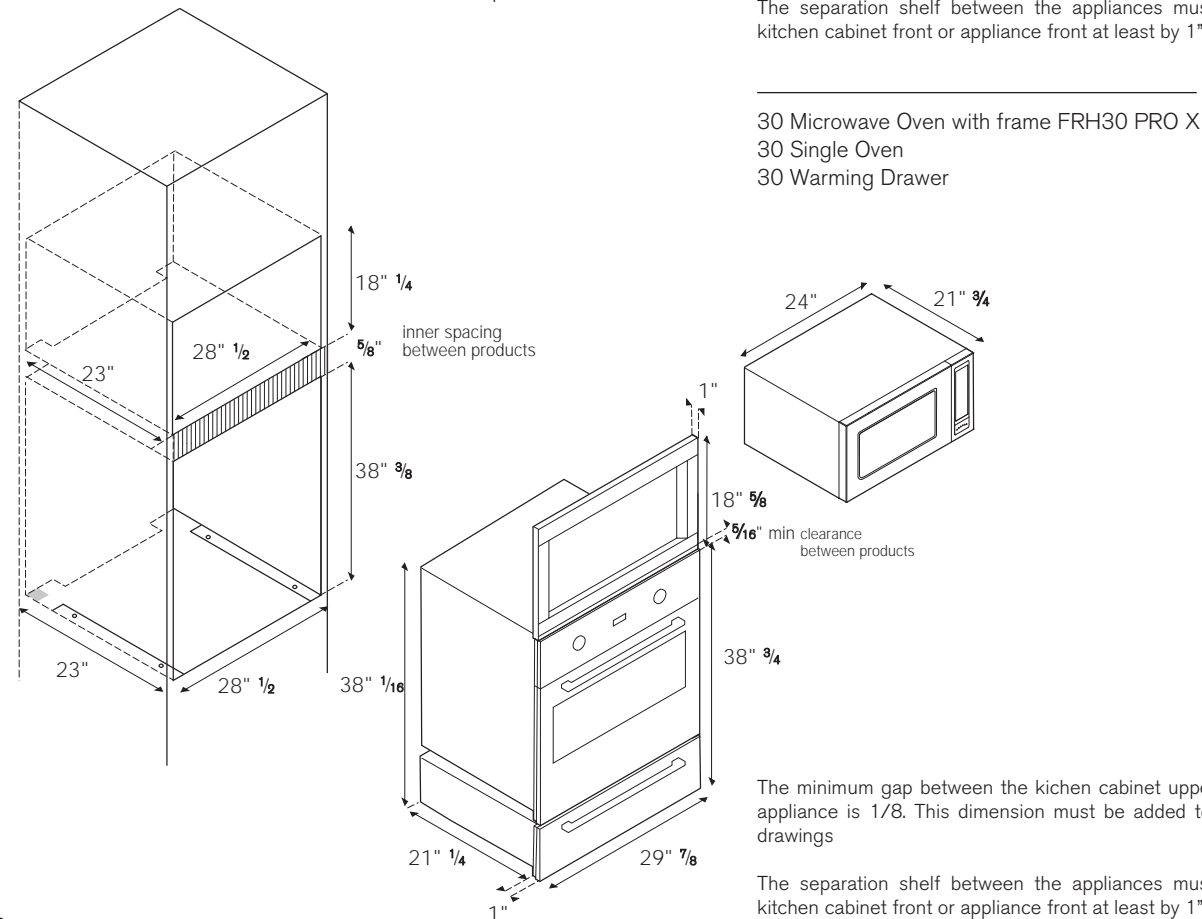
# BUILT-IN COMBINATIONS

## INSTALLATION DRAWINGS



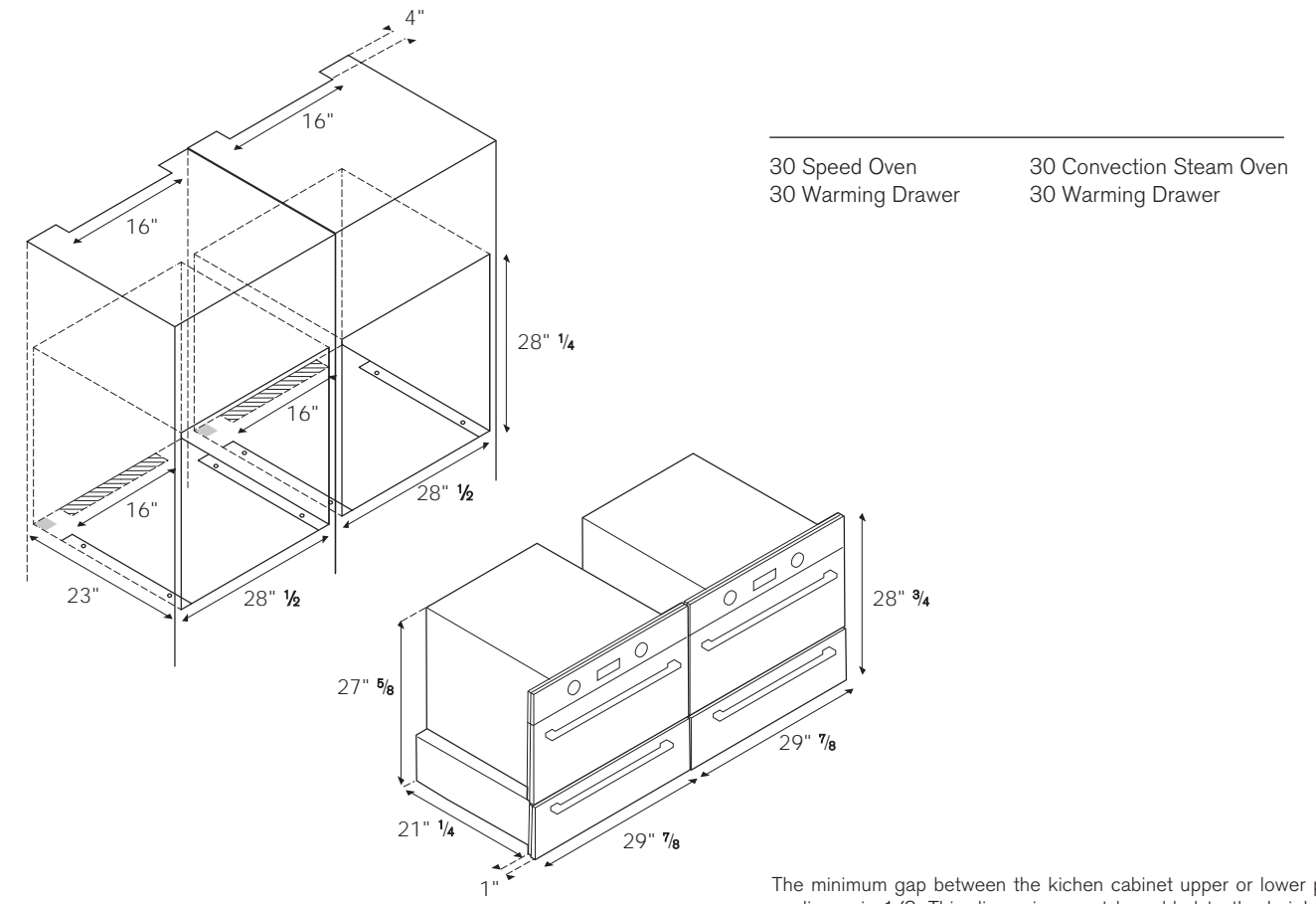
The minimum gap between the kitchen cabinet upper or lower panel and the appliance is 1/8. This dimension must be added to the height listed in the drawings

The separation shelf between the appliances must be recessed from the kitchen cabinet front or appliance front at least by 1"



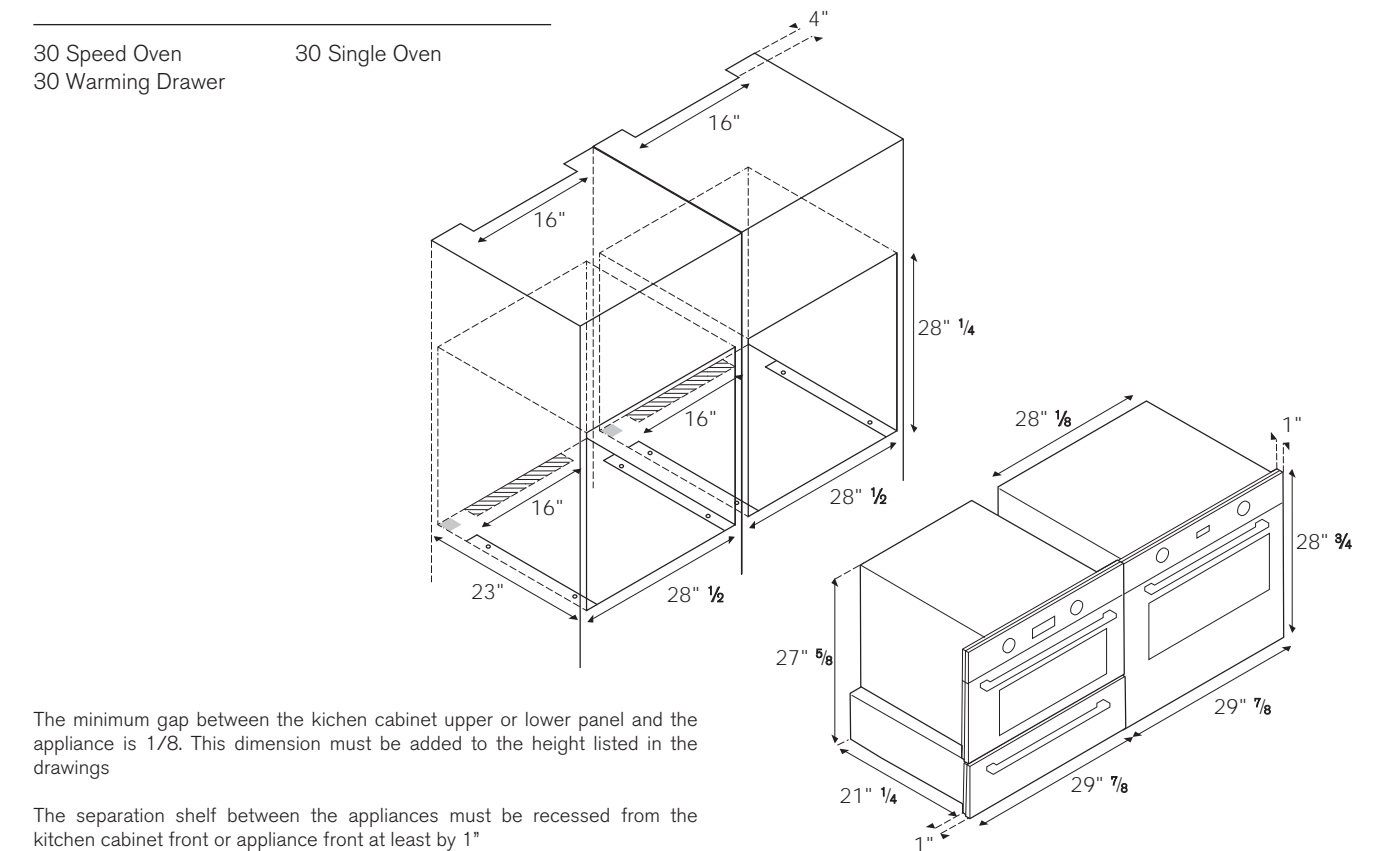
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The separation shelf between the appliances must be recessed from the kitchen cabinet front or appliance front at least by 1"

# COOKTOPS

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## **BERTAZZONI PROFESSIONAL SERIES**

48" Rangetop 6 Burner and Griddle CB48 6G 00 X  
36" Rangetop 6 Burner CB36 6 00 X  
36" Rangetop 5 Burner CB36 5 00 X  
36" Drop-in Cooktop 6 Burner DB36 6 00 X  
36" Drop-in Low Edge Cooktop 6 Burner QB36 6 00 X  
36" Drop-in Low Edge Cooktop 5 Burner QB36 5 00 X  
36" Drop-in Low Edge Cooktop 5 Burner Q36 5 00 X  
30" Drop-in Low Edge Cooktop 4 Burner QB30 4 00 X  
30" Drop-in Low Edge Cooktop 4 Burner Q30 4 00 X  
36" Cooktop 5 Burner V36 5 00 X  
24" Cooktop 4 Burner V24 4 00 X  
30" Ceramic Cooktop P30 4 CER NE  
24" Ceramic Cooktop P24 CER NE  
36" Segmented Cooktop PM36 5 00 X  
36" Segmented Cooktop PM36 5 S0 X  
36" Segmented Cooktop PM36 3 0G X  
36" Segmented Cooktop PM36 3 I0 X  
36" Segmented Cooktop PM36 1 IG X  
36" Segmented Cooktop PM36 0 IG X  
24" Segmented Cooktop PM24 4 00 X  
24" Segmented Cooktop PMB24 3 00 X

## **MASTER SERIES**

48" Rangetop 6 Burner and Griddle CB48M 6G 00 X  
36" Rangetop 6 Burner CB36M 6 00 X  
36" Rangetop 5 Burner CB36M 5 00 X  
36" Drop-in Low Edge Cooktop 6 Burner QB36M 6 00 X  
36" Drop-in Low Edge Cooktop 5 Burner QB36M 5 00 X  
36" Drop-in Low Edge Cooktop 5 Burner Q36M 5 00 X  
30" Drop-in Low Edge Cooktop 4 Burner QB30M 4 00 X  
30" Drop-in Low Edge Cooktop 4 Burner Q30M 4 00 X

## **DESIGN SERIES**

36" Induction Cooktop P36 5 I X  
30" Induction Cooktop P30 4 I X

# BERTAZZONI PROFESSIONAL SERIES

48" RANGETOP 6 BURNER AND GRIDDLE  
CB48 6G 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- Sear or cook food directly on the electric stainless steel griddle.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	6
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (3x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
Backguard	yes
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	10 A - 1080 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

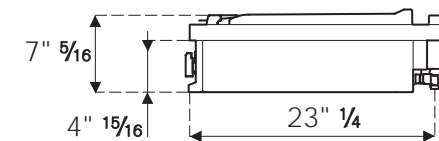
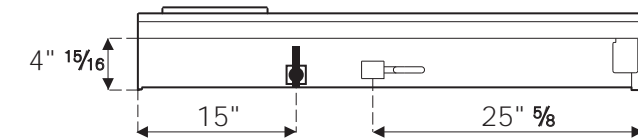
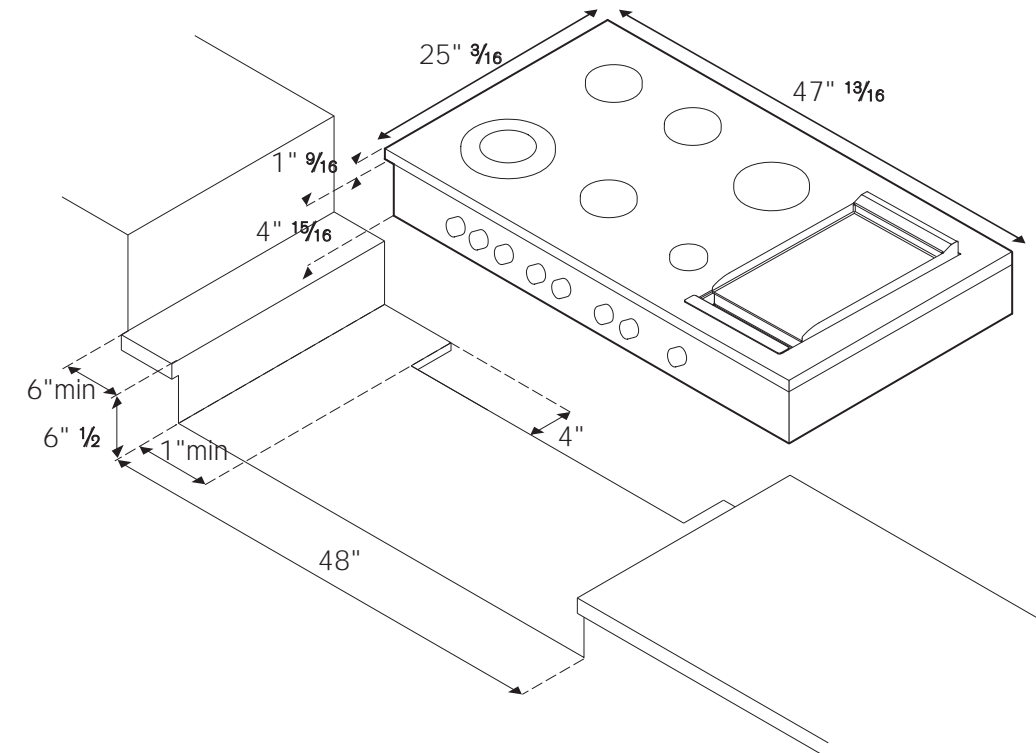
A LP conversion kit for all burners is included



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## INSTALLATION INSTRUCTIONS

CB48 6G 00 X



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during appliance usage.

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# BERTAZZONI PROFESSIONAL SERIES

36" RANGETOP 6 BURNER

CB36 6 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	6
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (3x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
Backguard	yes
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

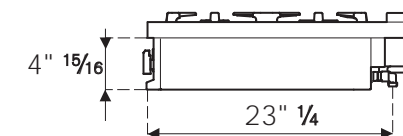
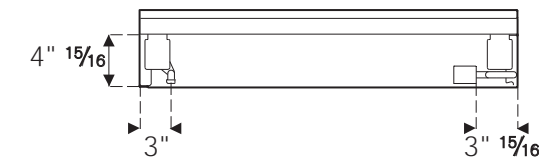
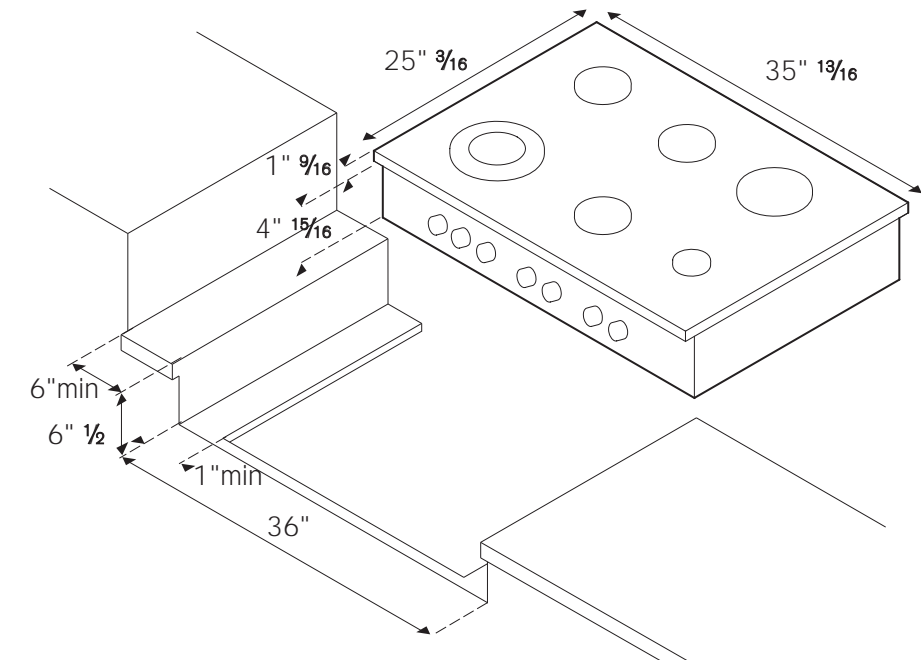
## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

CB36 6 00 X



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

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# BERTAZZONI PROFESSIONAL SERIES

36" RANGETOP 5 BURNER

CB36 5 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	5
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (2x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
Backguard	yes
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

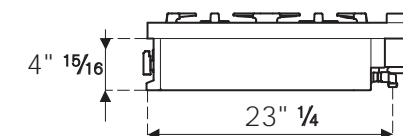
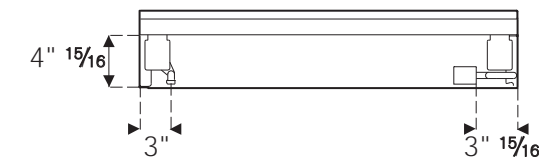
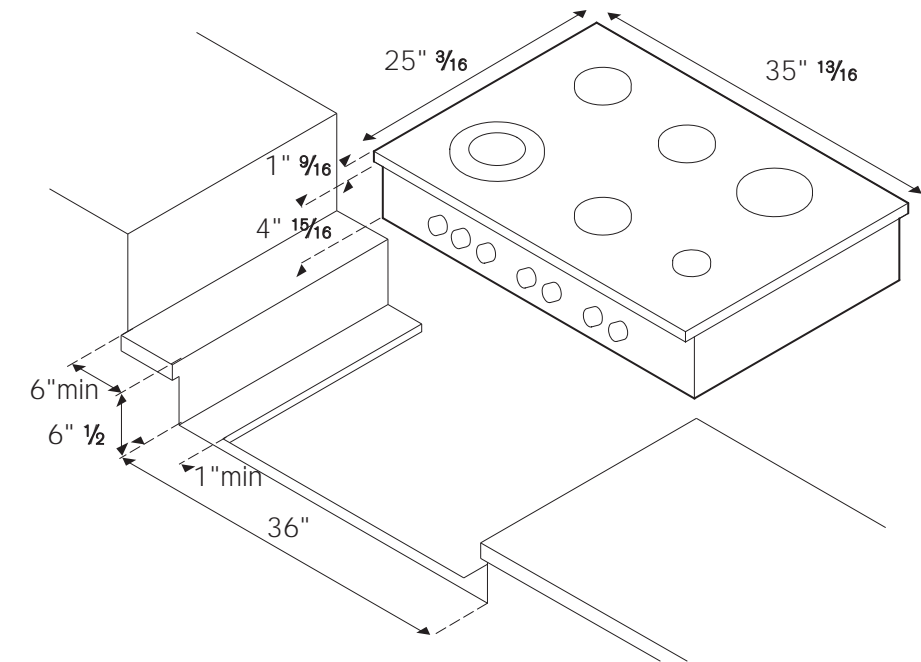
A LP conversion kit for all burners is included



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## INSTALLATION INSTRUCTIONS

CB36 5 00 X



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

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# BERTAZZONI PROFESSIONAL SERIES

36" DROP-IN COOKTOP 6 BURNER

DB36 6 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	6
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (3x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 20 W
Certification	CSA
Warranty	2 years parts and labor

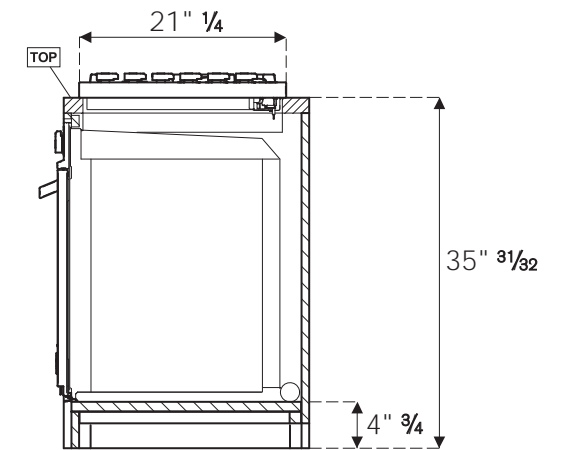
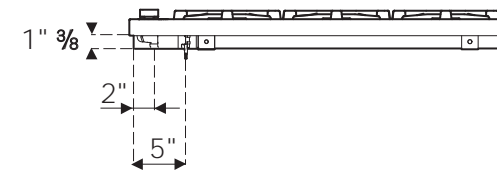
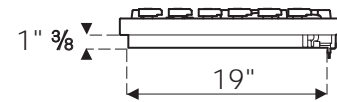
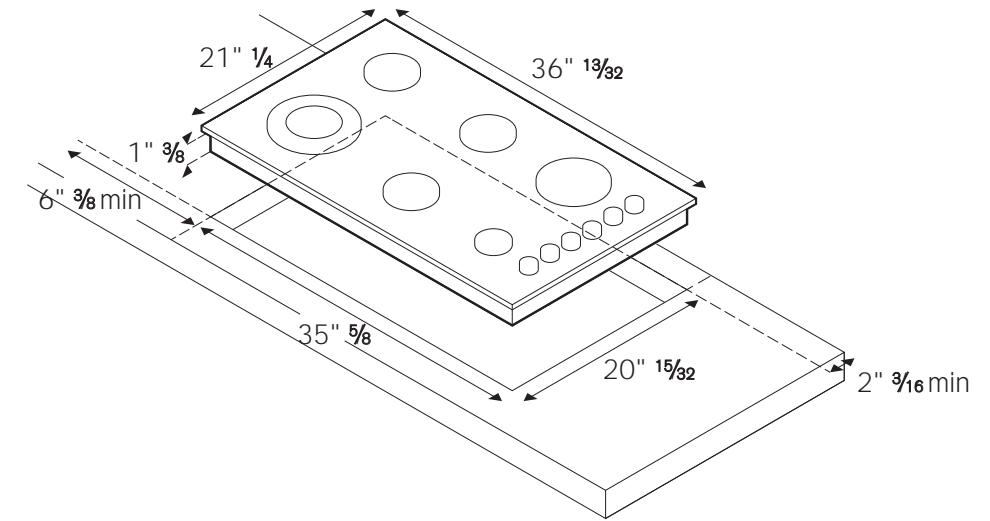
## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

DB36 6 00 X



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# BERTAZZONI PROFESSIONAL SERIES

36" DROP-IN LOW EDGE COOKTOP 6 BURNER

QB36 6 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	6
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (3x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

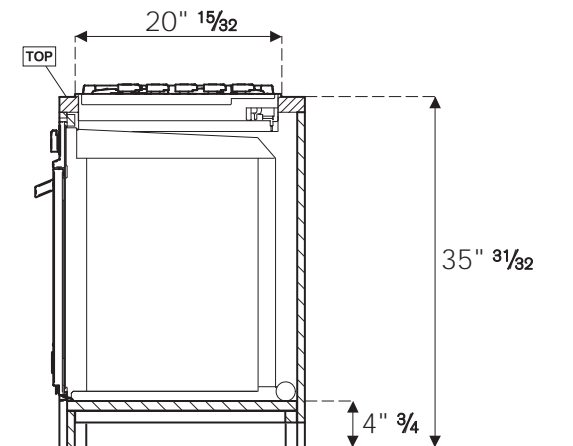
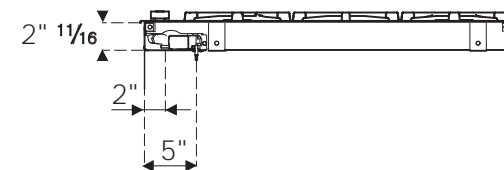
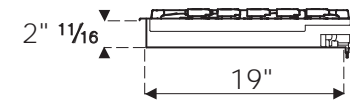
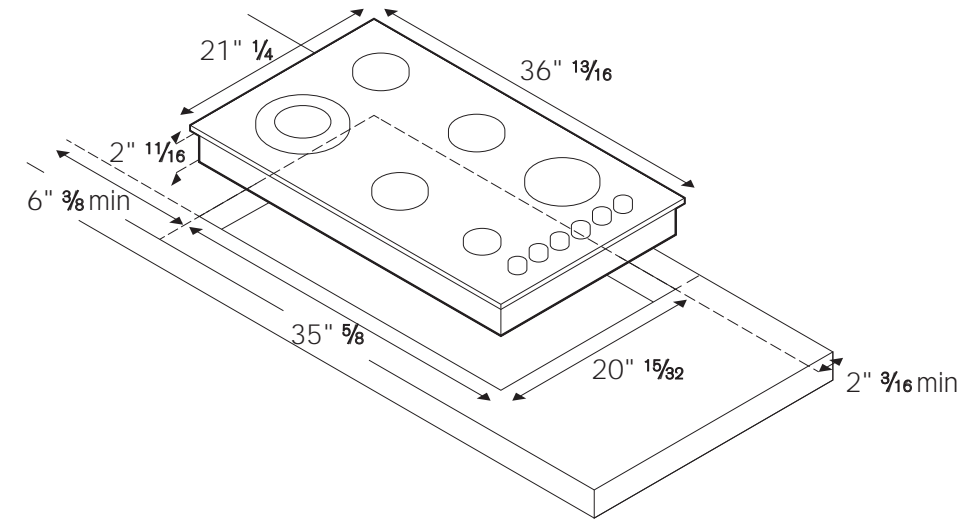
## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

QB36 6 00 X



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

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# BERTAZZONI PROFESSIONAL SERIES

36" DROP-IN LOW EDGE COOKTOP 5 BURNER

QB36 5 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	5
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (2x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

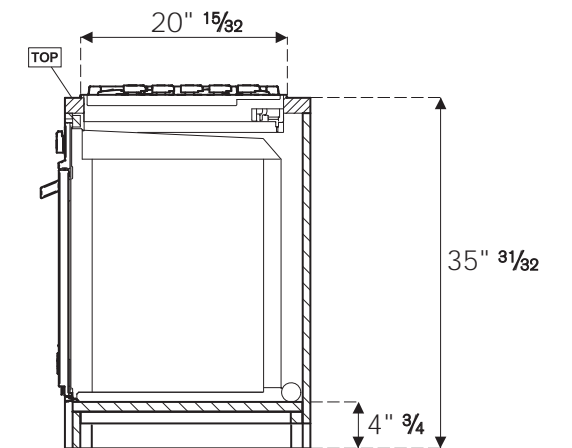
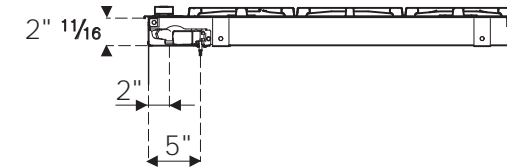
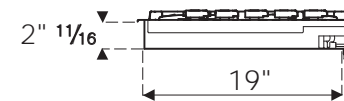
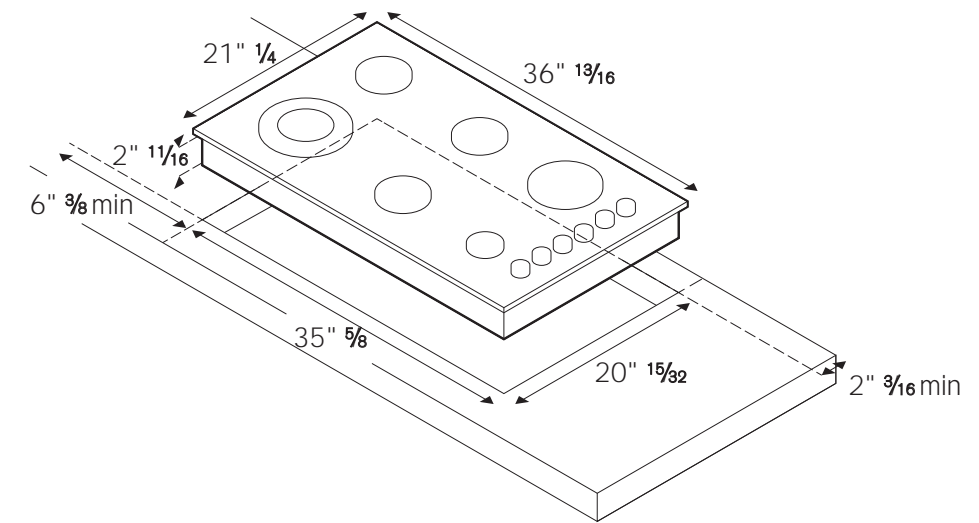
## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

QB36 5 00 X



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# BERTAZZONI PROFESSIONAL SERIES

36" DROP-IN LOW EDGE COOKTOP 5 BURNER

Q36 5 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner delivers high-efficiency performance from a delicate low simmer to full power (750 - 18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Aluminum burners	5
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (2x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	soft touch
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

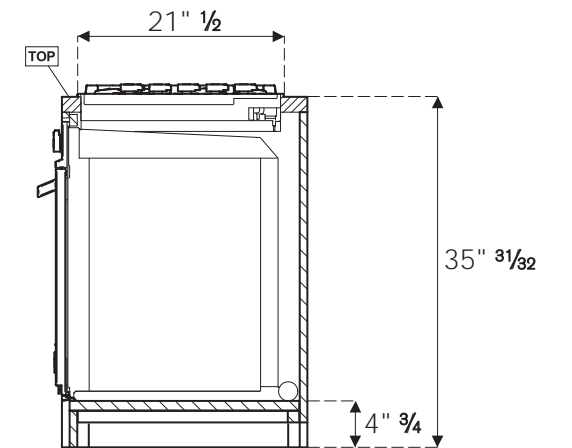
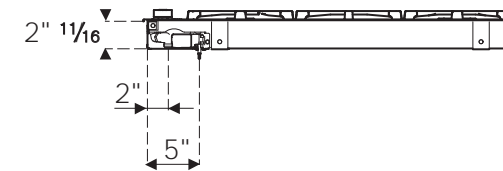
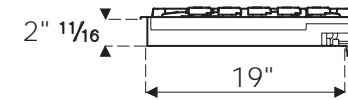
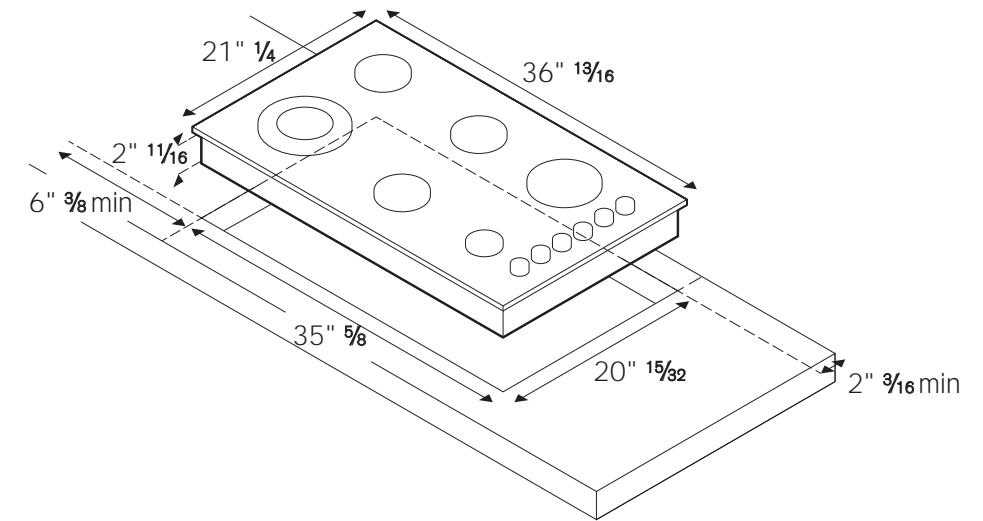
## ACCESSORIES

Simmer ring (standard)	code 408077
Wok ring (standard)	code 408117

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

Q36 5 00 X



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# BERTAZZONI PROFESSIONAL SERIES

30" DROP-IN LOW EDGE COOKTOP 4 BURNER

QB30 4 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	4
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (1x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

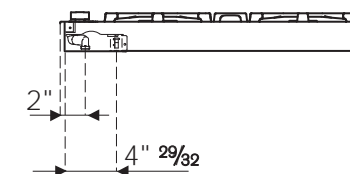
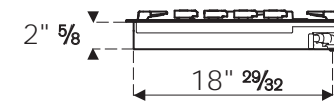
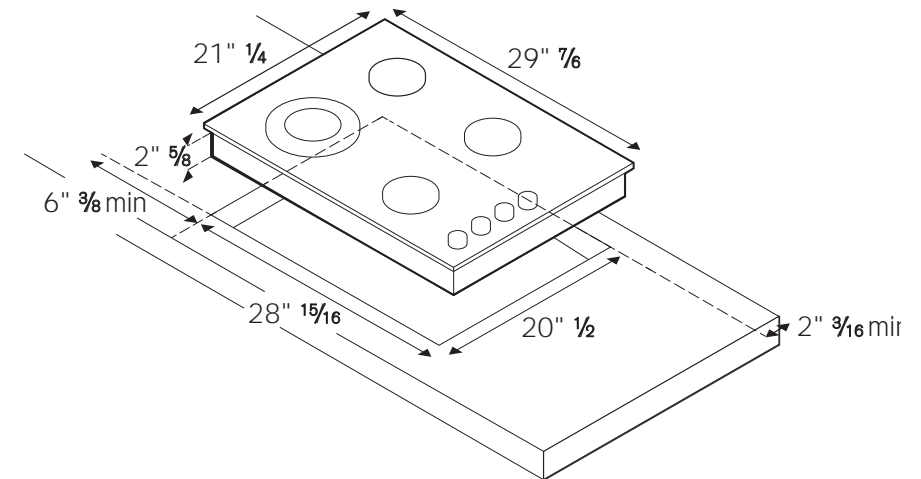
A LP conversion kit for all burners is included



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## INSTALLATION INSTRUCTIONS

QB30 4 00 X



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# BERTAZZONI PROFESSIONAL SERIES

30" DROP-IN LOW EDGE COOKTOP 4 BURNER

Q30 4 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner delivers high-efficiency performance from a delicate low simmer to full power (750 - 18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Aluminum burners	4
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (1x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	soft touch
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Simmer ring (standard)	code 408077
Wok ring (standard)	code 408117

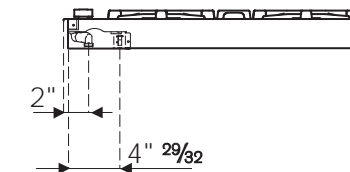
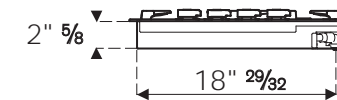
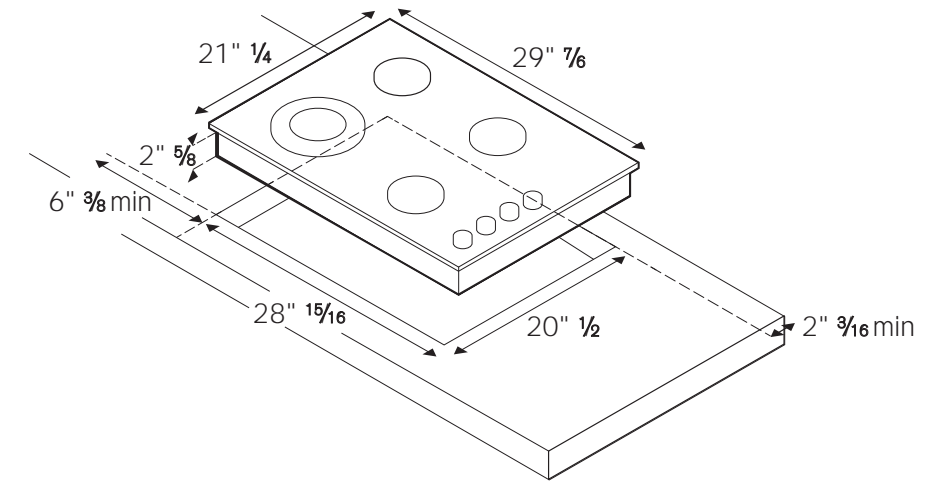
A LP conversion kit for all burners is included



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## INSTALLATION INSTRUCTIONS

Q30 4 00 X



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# BERTAZZONI PROFESSIONAL SERIES

36" COOKTOP 5 BURNER

V36 5 00 X

## HIGHLIGHTS

- The soft-touch knobs and precision gas valves ensure perfect control for each burner.
- The Bertazzoni logo stands for a commitment to performance and pride of craftsmanship.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Aluminum Burners	5
Wok	13000 Btu/h
Rapid	11000 Btu/h
Semi-rapid (2)	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp Usage	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

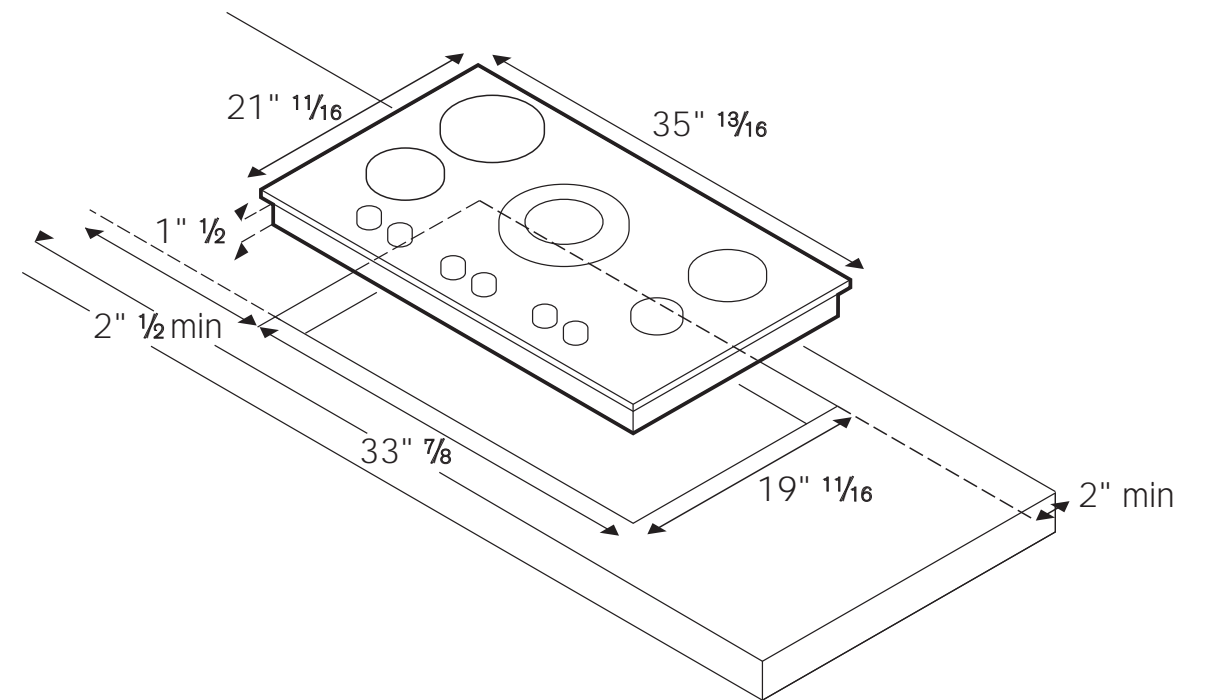
## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

V36 5 00 X



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during appliance usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

24" COOKTOP 4 BURNER

V24 4 00 X

## HIGHLIGHTS

- The soft-touch knobs and precision gas valves ensure perfect control for each burner.
- The Bertazzoni logo stands for a commitment to performance and pride of craftsmanship.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Aluminum Burners	4
Wok	13000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp Usage	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408117

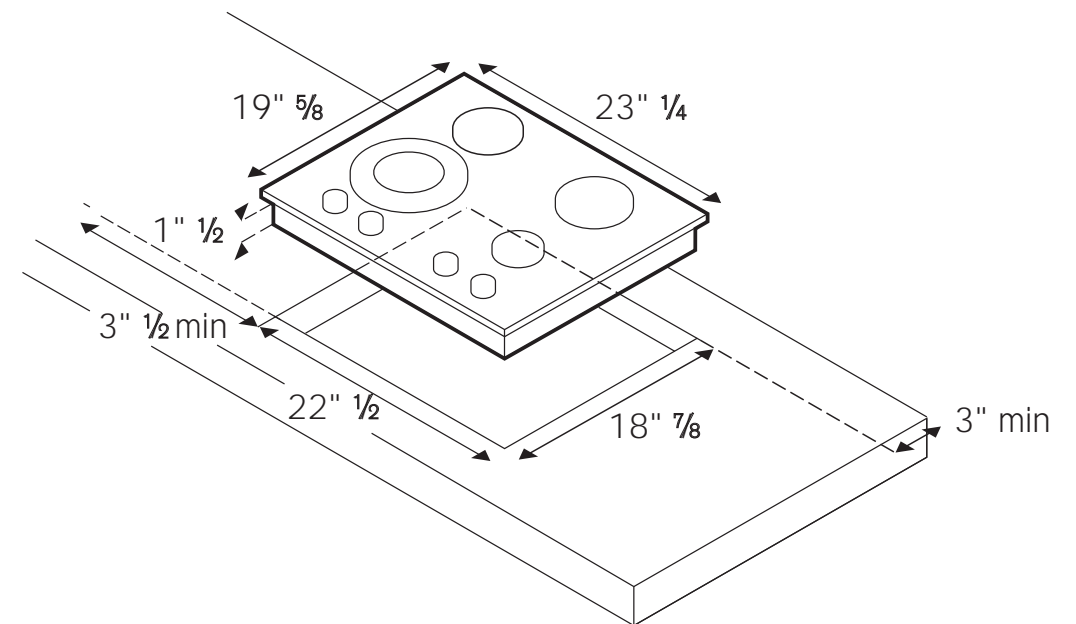
A LP conversion kit for all burners is included



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## INSTALLATION INSTRUCTIONS

V24 4 00 X



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during appliance usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

30" CERAMIC COOKTOP

P30 4 CER NE

## HIGHLIGHTS

- Adjust the power level on each heating zone, using the Bertazzoni signature knobs.
- The elegantly silk screened Bertazzoni logo stands for durability and quality.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.

## FEATURES

<b>Radiant heating zones</b>	4
<b>Back right</b>	Ø 7" - 1800 W
<b>Front right</b>	Ø 6" - 1200 W
<b>Back left</b>	Ø 6" - 1200 W
<b>Front left</b>	Ø 5" - 1100 W
<b>Front left extensible</b>	Ø 9" - 2500 W
<b>Maintop</b>	ceramic glass and metal trim
<b>Worktop control</b>	knobs
<b>Knobs</b>	soft touch

## TECHNICAL SPECIFICATIONS

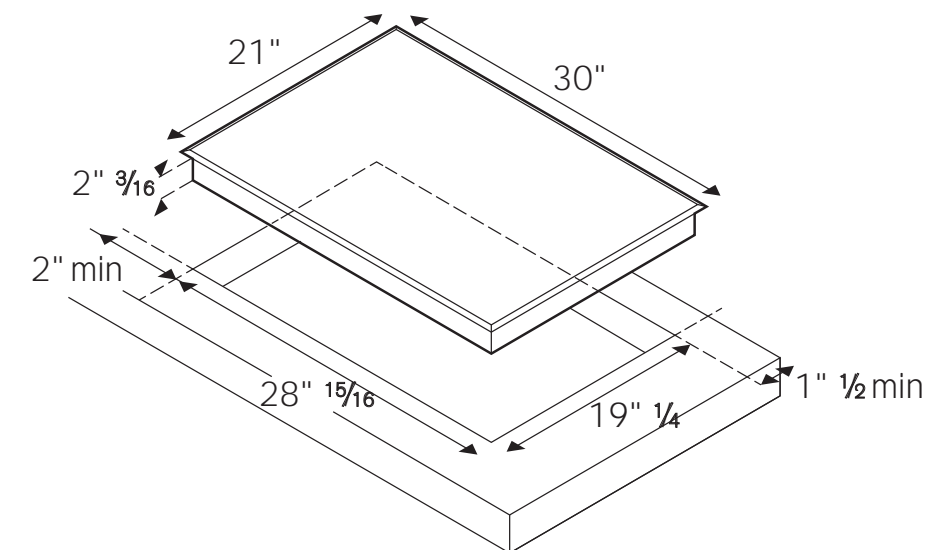
<b>Electrical Requirements</b>	120/208 V - 120/240 V, 60Hz
<b>Max Amp Usage</b>	24 A - 28 A, 5030 W - 6700 W
<b>Certification</b>	CSA-UL
<b>Warranty</b>	2 years parts and labor



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## INSTALLATION INSTRUCTIONS

P30 4 CER NE



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during appliance usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

24" CERAMIC COOKTOP

P24 CER NE

## HIGHLIGHTS

- Adjust the power level on each heating zone, using the Bertazzoni signature knobs.
- The elegantly silk screened Bertazzoni logo stands for durability and quality.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.

## FEATURES

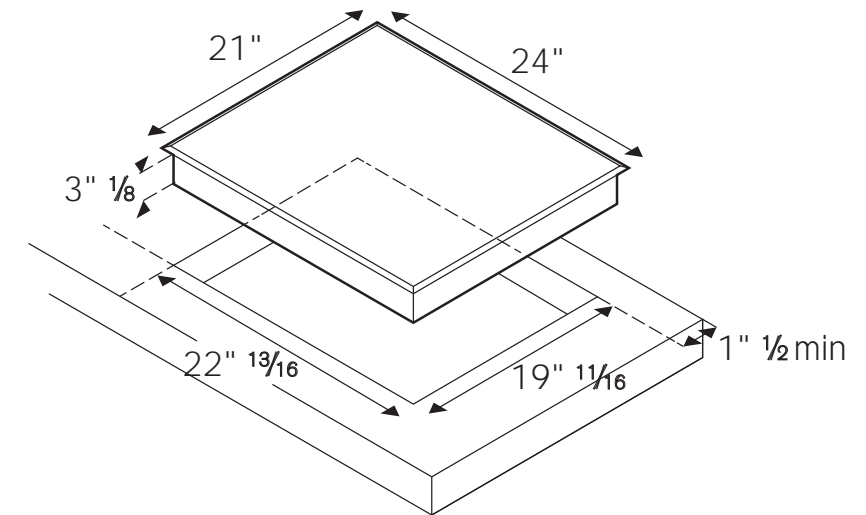
Radiant heating zones	4
Back right	Ø 6" - 1200 W
Front right	Ø 7" - 1800 W
Back left	Ø 7" - 1800 W
Front left	Ø 6" - 1200 W
Maintop	ceramic glass and metal trim
Worktop control	knobs
Knobs	soft touch

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120/208 V - 120/240 V, 60Hz
Max Amp Usage	24 A - 25 A, 4500 W - 6000 W
Certification	CSA-UL
Warranty	2 years parts and labor

## INSTALLATION INSTRUCTIONS

P24 CER NE



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during appliance usage. For further installation instructions refer to the installation manual.

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# BERTAZZONI PROFESSIONAL SERIES

36" SEGMENTED COOKTOP

PM36 5 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750-18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.
- The design of the segmented HOBs has been developed so that they suit a kitchen with any series of Bertazzoni appliances.

## FEATURES

Brass burners	5
Dual wok (1x)	750-18000 Btu/h
Rapid (2x)	11000 Btu/h
Semi-rapid (2x)	6500 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

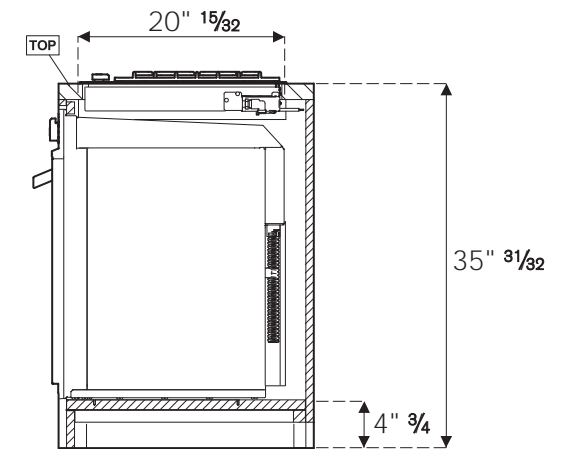
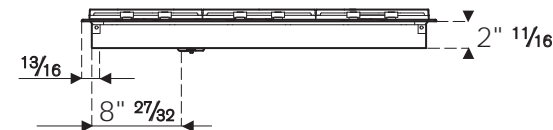
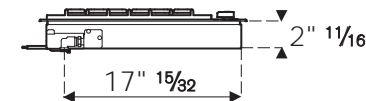
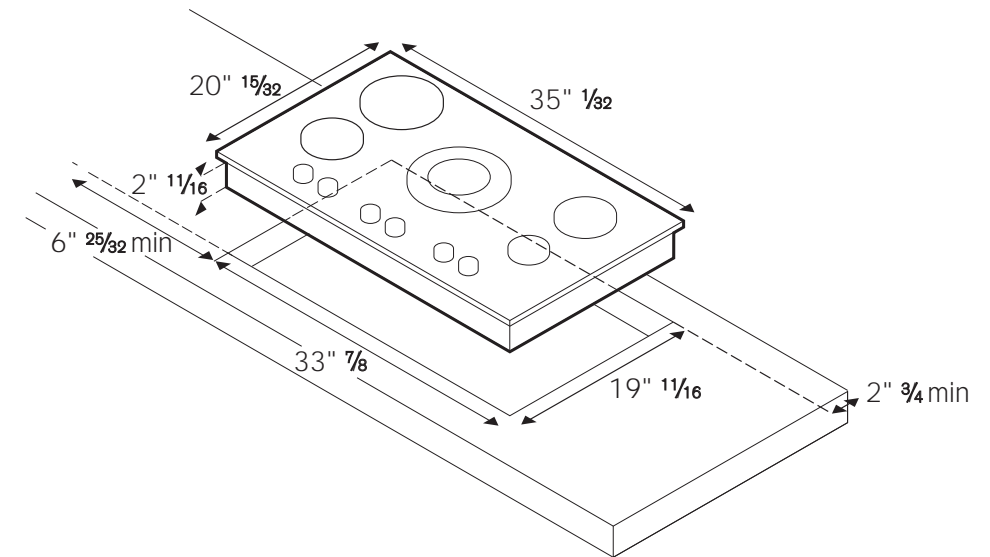
## ACCESSORIES

Wok ring (standard)	code 408117
Simmer ring (optional)	code 408077

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

PM36 5 00 X



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

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# BERTAZZONI PROFESSIONAL SERIES

36" SEGMENTED COOKTOP

PM36 5 S0 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750-18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.
- The design of the segmented HOBs has been developed so that they suit a kitchen with any series of Bertazzoni appliances.

## FEATURES

Brass burners	5
Dual wok (1x)	750-18000 Btu/h
Rapid (2x)	11000 Btu/h
Semi-rapid (2x)	6500 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

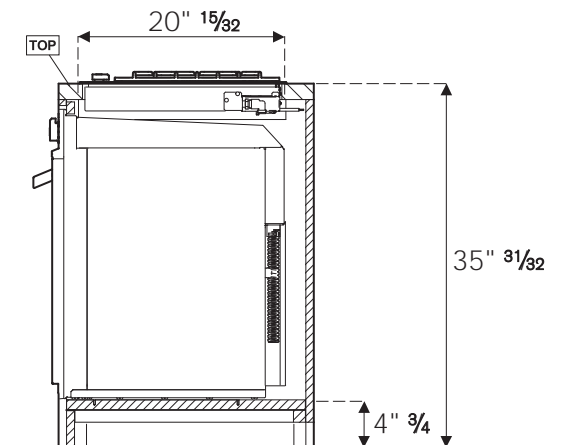
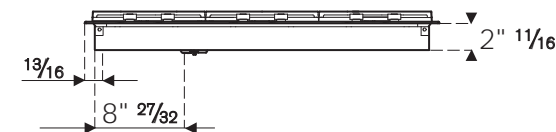
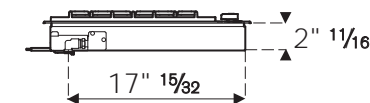
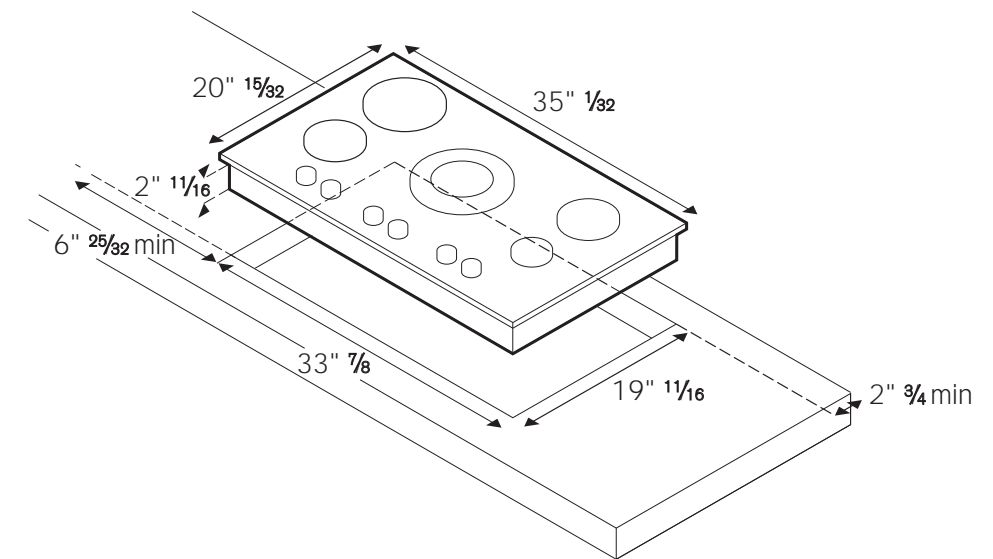
## ACCESSORIES

Wok ring (standard)	code 408117
Simmer ring (optional)	code 408077

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

PM36 5 S0 X



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# BERTAZZONI PROFESSIONAL SERIES

36" SEGMENTED COOKTOP

PM36 3 0G X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750-18,000 BTUs) with best-in-class heat-up time.
- Sear or cook food directly on the electric stainless steel griddle. The two zone temperature controls allow for griddle cooking at up to 450°F.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.
- The design of the segmented HOBs has been developed so that they suit a kitchen with any series of Bertazzoni appliances.

## FEATURES

Brass burners	3
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (1x)	6500 Btu/h
Simmer rate	750 Btu/h
Griddle	800 W
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Griddle dual control	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	10 A - 800 W
Certification	CSA
Warranty	2 years parts and labor

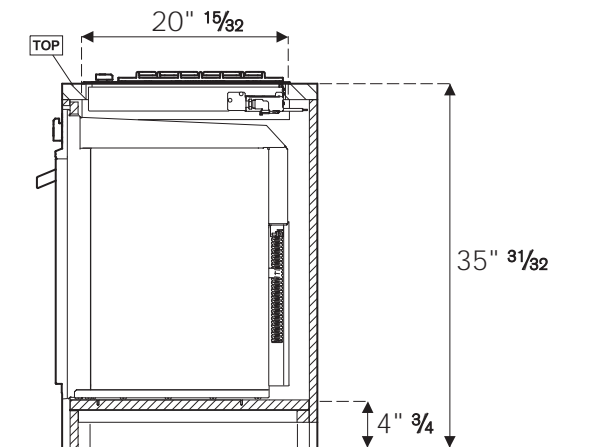
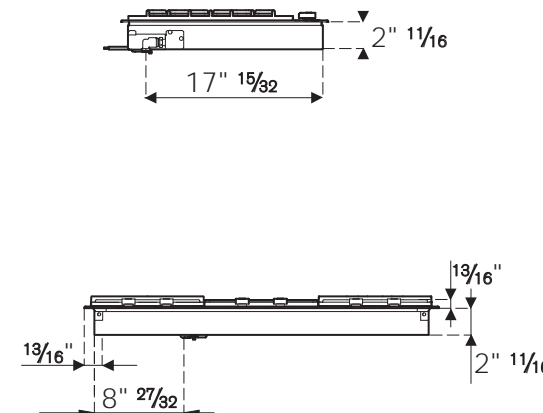
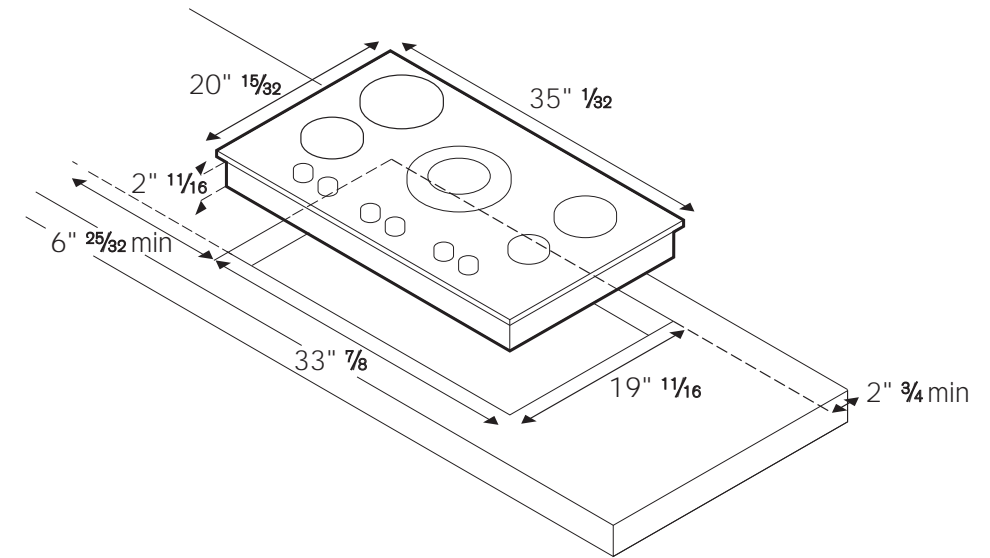
## ACCESSORIES

Wok ring (standard)	code 408117
Simmer ring (optional)	code 408077

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

PM36 3 0G X



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# BERTAZZONI PROFESSIONAL SERIES

36" SEGMENTED COOKTOP

PM36 3 IO X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750-18,000 BTUs) with best-in-class heat-up time.
- With induction technology, all the energy is used to heat the cookware and food. This technology provides the fastest way to boiling and cooking.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.
- The design of the segmented HOBs has been developed so that they suit a kitchen with any series of Bertazzoni appliances.

## FEATURES

Brass burners	3
Induction zones	2
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (1x)	6500 Btu/h
Simmer rate	750 Btu/h
Back right	Ø 5 11/16" - 1800 W
Front right	Ø 5 11/16" - 1800 W
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120/208 Vac - 120/240 Vac, 60 Hz
Max Amp usage, power rating	13.5 A - 15.5 A, 2800 W - 3700 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

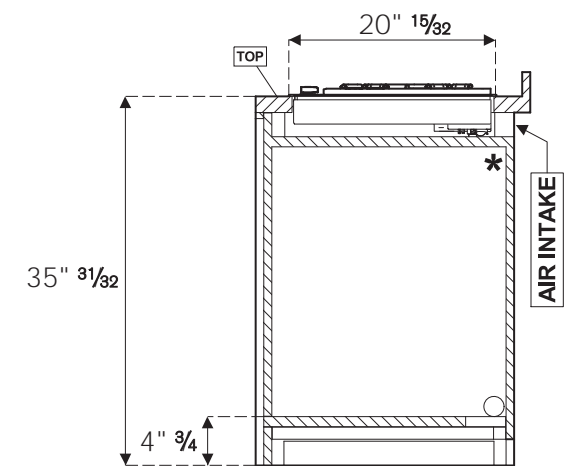
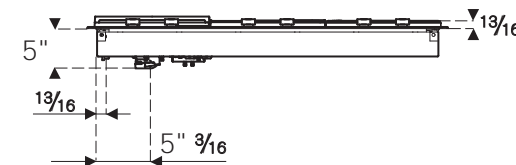
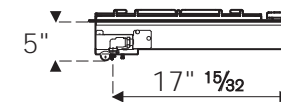
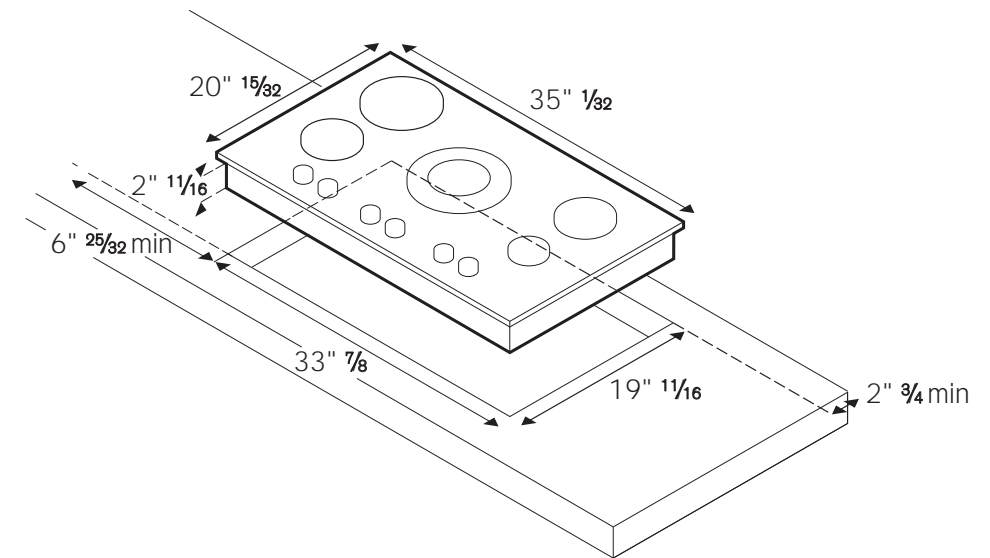
Wok ring (standard)	code 408117
Simmer ring (optional)	code 408077

A LP conversion kit for all burners is included



# INSTALLATION INSTRUCTIONS

PM36 3 IO X



\*This product cannot be installed over an under counter oven

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# BERTAZZONI PROFESSIONAL SERIES

36" SEGMENTED COOKTOP

PM36 1 IG X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750-18,000 BTUs) with best-in-class heat-up time.
- Sear or cook food directly on the electric stainless steel griddle. The two zone temperature controls allow for griddle cooking at up to 450°F.
- With induction technology, all the energy is used to heat the cookware and food. This technology provides the fastest way to boiling and cooking.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.
- The design of the segmented HOBs has been developed so that they suit a kitchen with any series of Bertazzoni appliances.



## FEATURES

Brass burners	1
Induction zones	2
Dual wok (1x)	750-18000 Btu/h
Griddle	800 W
Simmer rate	750 Btu/h
Back right	Ø 5 11/16" - 1800 W
Front right	Ø 5 11/16" - 1800 W
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120/208 Vac - 120/240 Vac, 60 Hz
Max Amp usage, power rating	20.2 A - 22.2 A, 3600 W - 4500 W
Certification	CSA
Warranty	2 years parts and labor

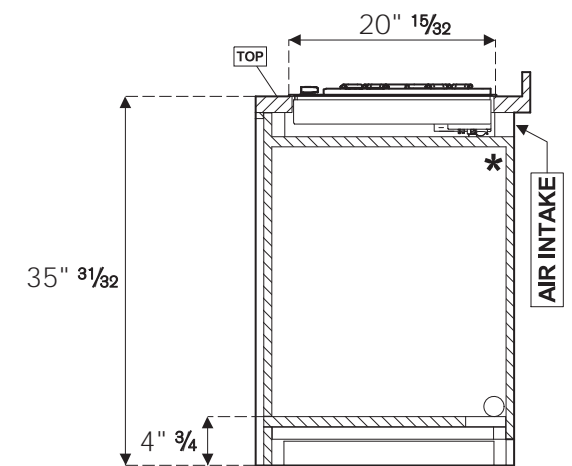
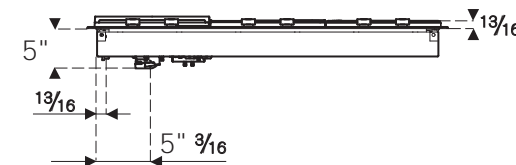
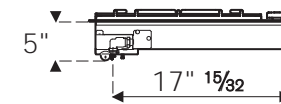
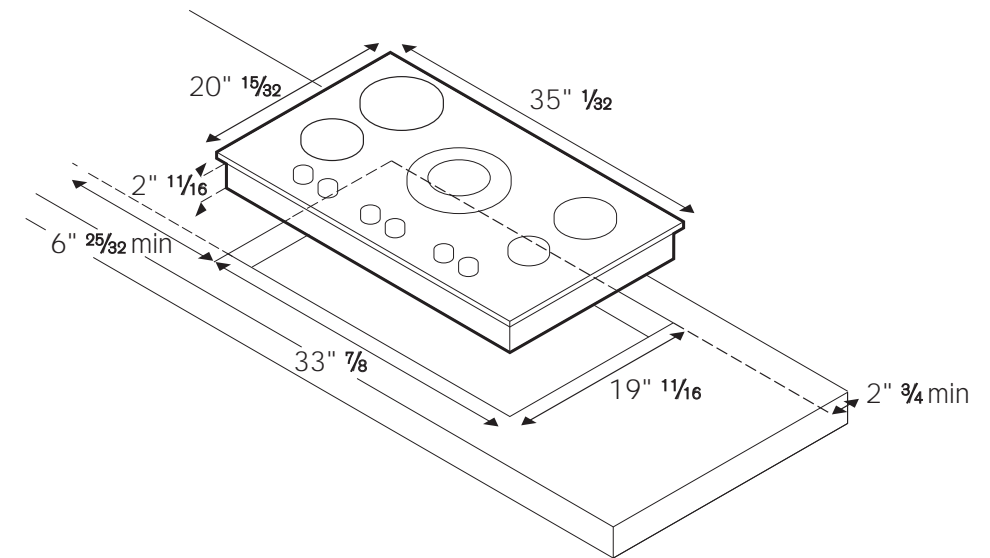
## ACCESSORIES

Wok ring (standard)	code 408117
Simmer ring (optional)	code 408077

A LP conversion kit for all burners is included

# INSTALLATION INSTRUCTIONS

PM36 1 IG X



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# BERTAZZONI PROFESSIONAL SERIES

36" SEGMENTED COOKTOP

PM36 0 IG X

## HIGHLIGHTS

- With induction technology, all the energy is used to heat the cookware and food. This technology provides the fastest way to boiling and cooking.
- There is no waiting for elements to heat up; full power is available immediately.
- The induction zones have electronic touch controls.
- Residual heat indicators warn if a zone is still hot, even when switched off.
- Wear-resistant ceramic glass top means that these cooktops are very easy to keep clean.
- The design of the segmented HOBs has been developed so that they suit a kitchen with any series of Bertazzoni appliances.

## FEATURES

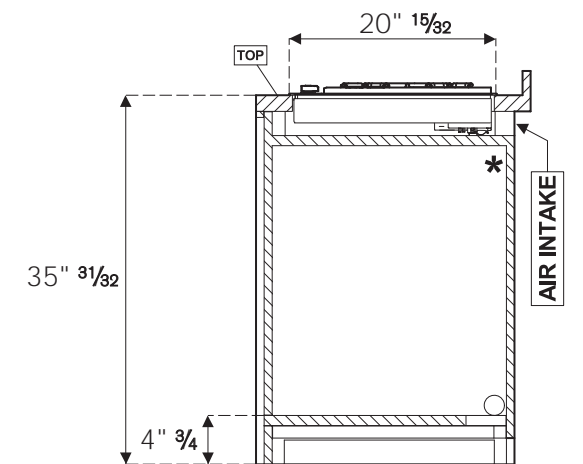
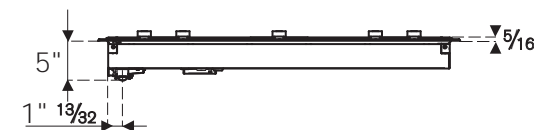
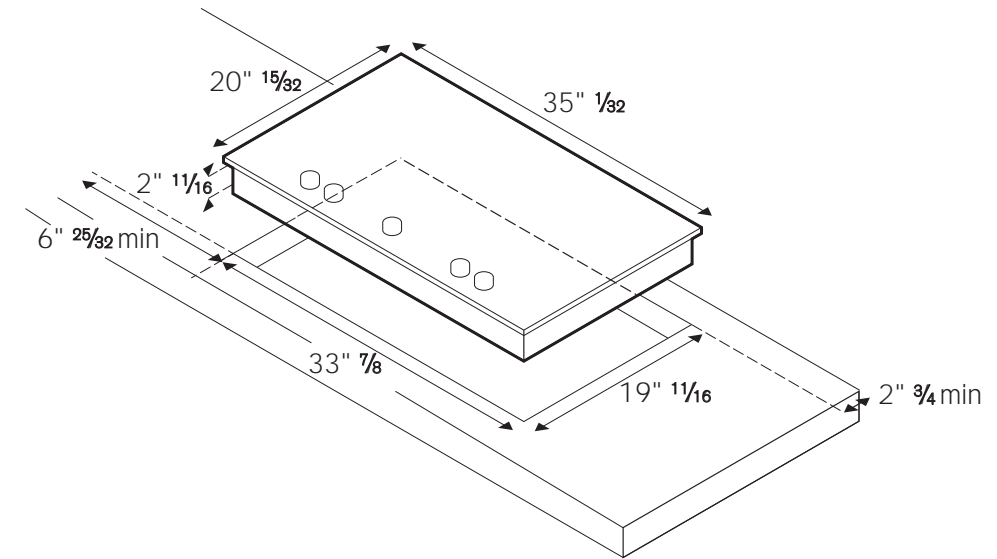
Induction zones	5
Center	Ø 10 1/4" - 3000 W
Back right	Ø 5 11/16" - 1800 W
Front right	Ø 5 11/16" - 1800 W
Back left	Ø 5 11/16" - 1800 W
Front left	Ø 5 11/16" - 1800 W
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120/208 Vac - 120/240 Vac, 60 Hz
Max Amp usage, power rating	40 A - 45.8 A, 8300 W - 11000 W
Certification	cETLus
Warranty	2 years parts and labor

## INSTALLATION INSTRUCTIONS

PM36 0 IG X



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# BERTAZZONI PROFESSIONAL SERIES

24" SEGMENTED COOKTOP

PM24 4 00 X

## HIGHLIGHTS

- Front-mounted knobs control reliable ignition systems with all the Bertazzoni safety feature.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Aluminum Burners	4
Rapid (1x)	11000 Btu/h
Semi-rapid (2x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

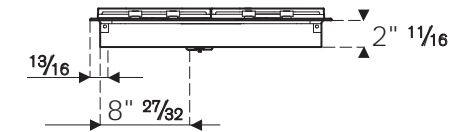
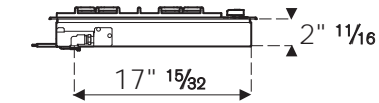
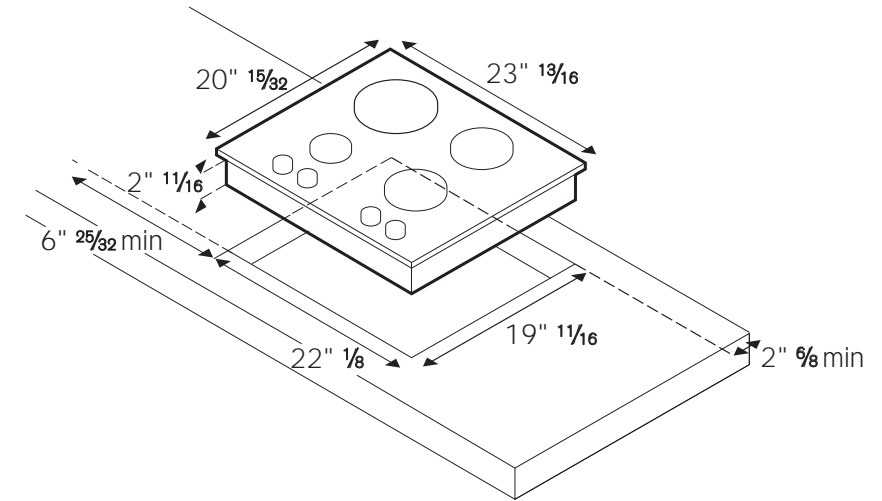
A LP conversion kit for all burners is included



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# INSTALLATION INSTRUCTIONS

PM24 4 00 X



Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

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# BERTAZZONI PROFESSIONAL SERIES

24" SEGMENTED COOKTOP

PMB24 3 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual zone power burner in cast brass delivers high-efficiency performance from a delicate low simmer to full power (750-18,000 BTUs) with best-in-class heat-up time.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	3
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (1x)	6500 Btu/h
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

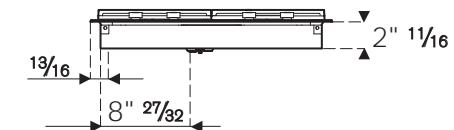
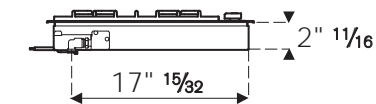
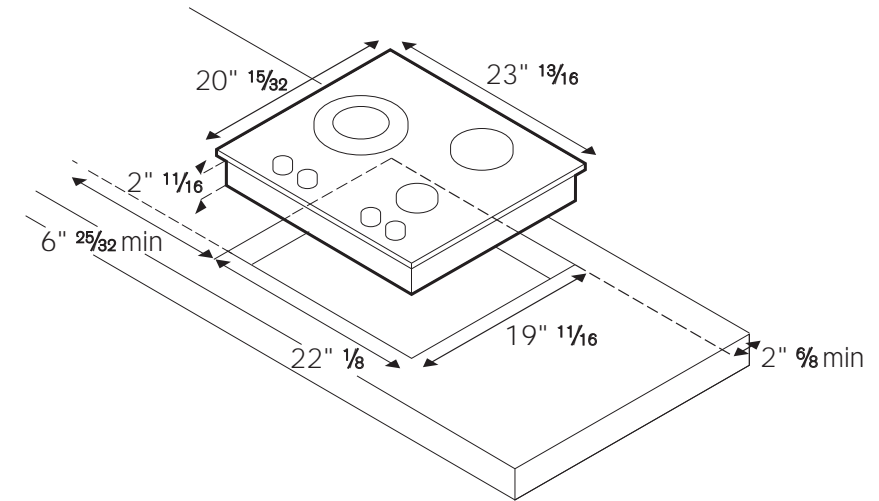
Wok ring (standard)	code 408117
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A LP conversion kit for all burners is included



# INSTALLATION INSTRUCTIONS

PMB24 3 00 X



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# BERTAZZONI MASTER SERIES

48" RANGETOP 6 BURNERS AND GRIDDLE  
CB48M 6G 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- Sear or cook food directly on the electric stainless steel griddle.
- Rangetop burners are controlled by large round soft-touch knobs.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	6
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (3x)	6500 Btu/h
Auxiliary (1x)	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W
Maintop	stainless steel
Controls	soft touch round knobs
Grates	cast iron
Backguard	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	10 A - 1100 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

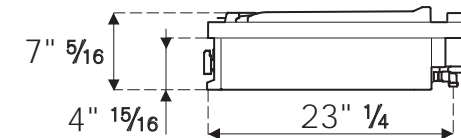
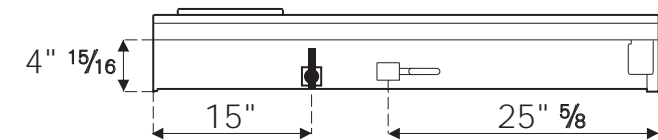
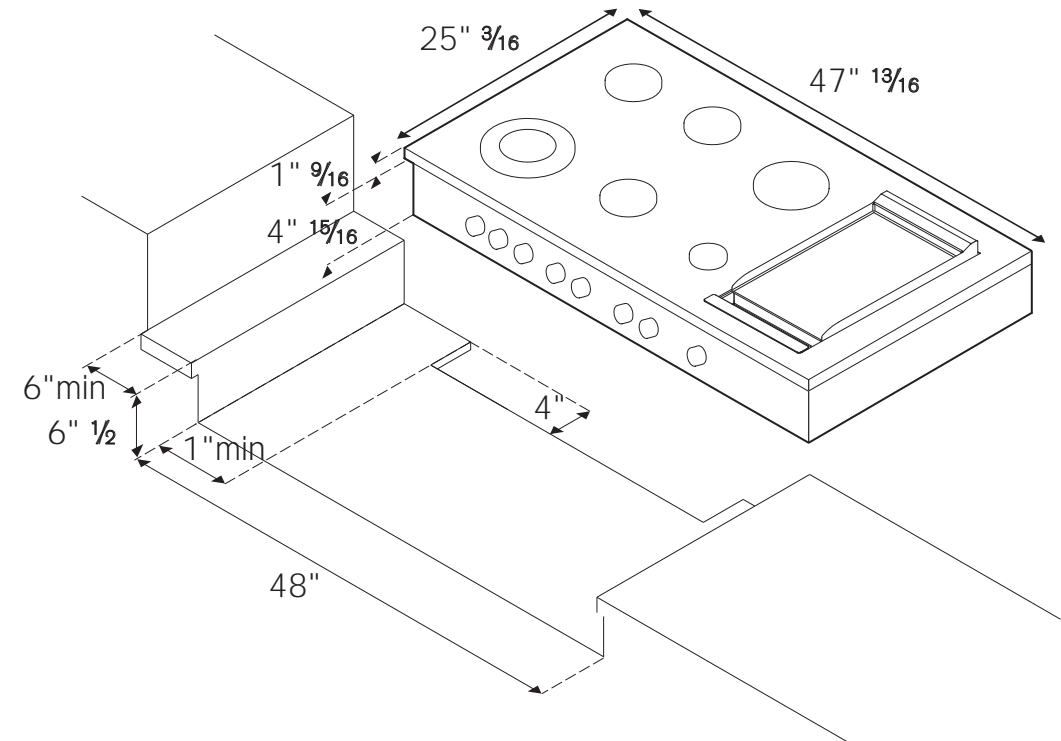
Stainless steel griddle for gas burners code SG36X

A LP conversion kit for all burners is included



## INSTALLATION INSTRUCTIONS

CB48M 6G 00 X



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# BERTAZZONI MASTER SERIES

36" RANGETOPS

CB36M 6 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- Cast iron pan supports of exclusive design allow sliding of cookware across the entire cooking surface. The stainless steel worktop is also seamless for easy cleaning and the sharpest look.
- Rangetop burners are controlled by large round soft-touch knobs.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

## FEATURES

Brass burners	6
Dual wok	(1x) 750-18000 Btu/h
Rapid	(1x) 11000 Btu/h
Semi-rapid	(3x) 6500 Btu/h
Auxiliary	(1x) 3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Controls	soft touch round knobs
Grates	cast iron
Backguard	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

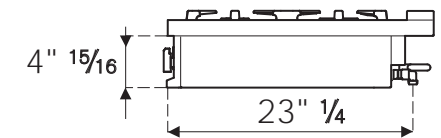
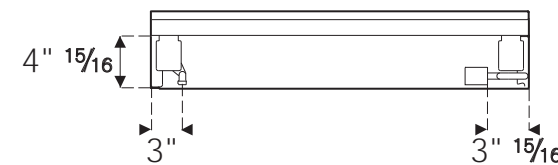
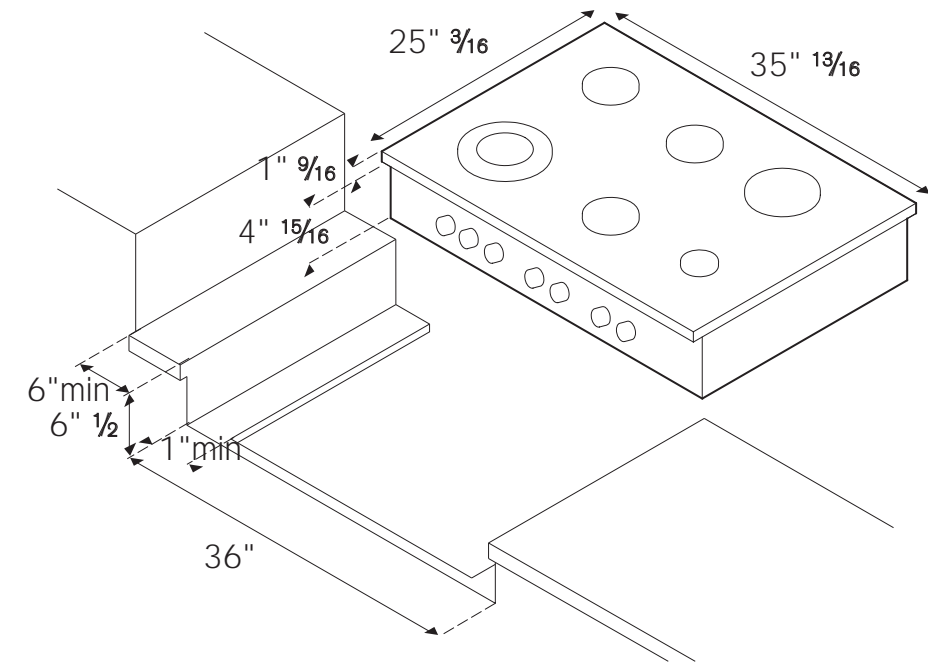
Stainless steel griddle for gas burners code SG36X

A LP conversion kit for all burners is included



# INSTALLATION INSTRUCTIONS

CB36M 6 00 X



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Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

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## FEATURES

Brass burners	5
Dual wok	(1x) 750-18000 Btu/h
Rapid	(1x) 11000 Btu/h
Semi-rapid	(2x) 6500 Btu/h
Auxiliary	(1x) 3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Controls	soft touch round knobs
Grates	cast iron
Backguard	yes
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

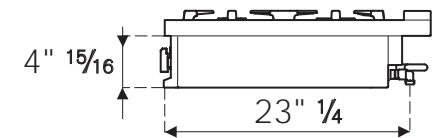
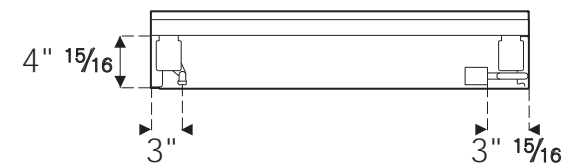
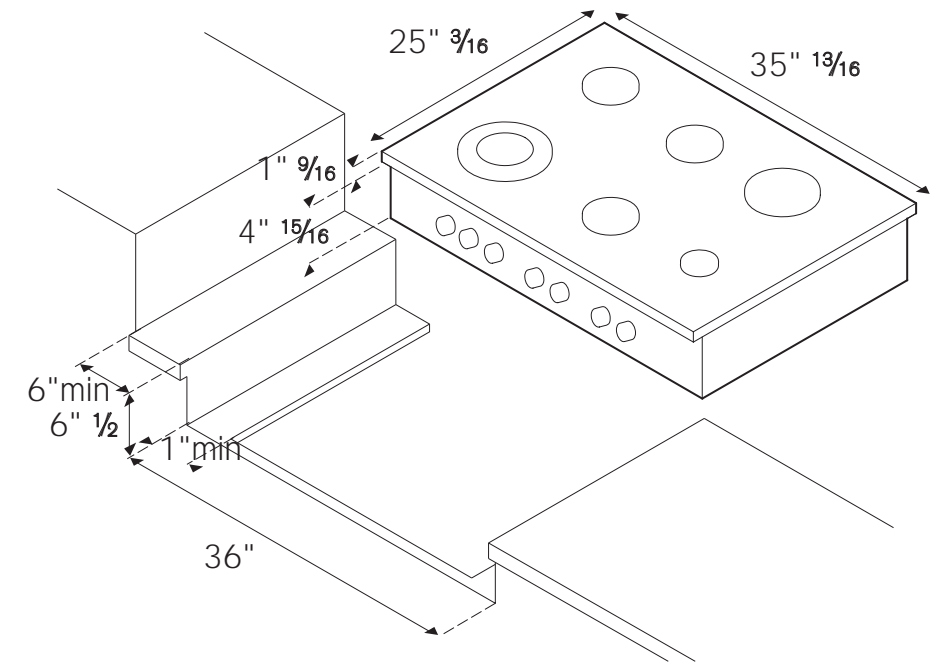
Stainless steel griddle for gas burners code SG36X

A LP conversion kit for all burners is included



# INSTALLATION INSTRUCTIONS

CB36M 5 00 X



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# BERTAZZONI MASTER SERIES

36" DROP-IN LOW PROFILE COOKTOPS  
QB36M 6 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- Cast iron pan supports of exclusive design allow sliding of cookware across the entire cooking surface. The stainless steel worktop is also seamless for easy cleaning and the sharpest look.
- Bertazzoni low profile drop-in cooktops sit almost flush over the countertop and present a seamless edge all around. The design integrates beautifully with the Bertazzoni line of convection ovens, specialty ovens and warming drawers.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.



## FEATURES

Brass burners	6
Dual wok	(1x) 750-18000 Btu/h
Rapid	(1x) 11000 Btu/h
Semi-rapid	(3x) 6500 Btu/h
Auxiliary	(1x) 3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Controls	soft touch round knobs
Grates	cast iron
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

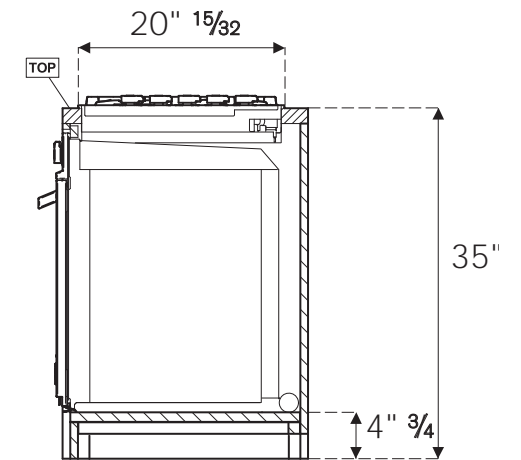
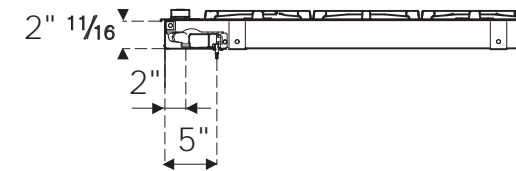
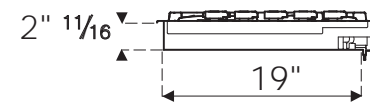
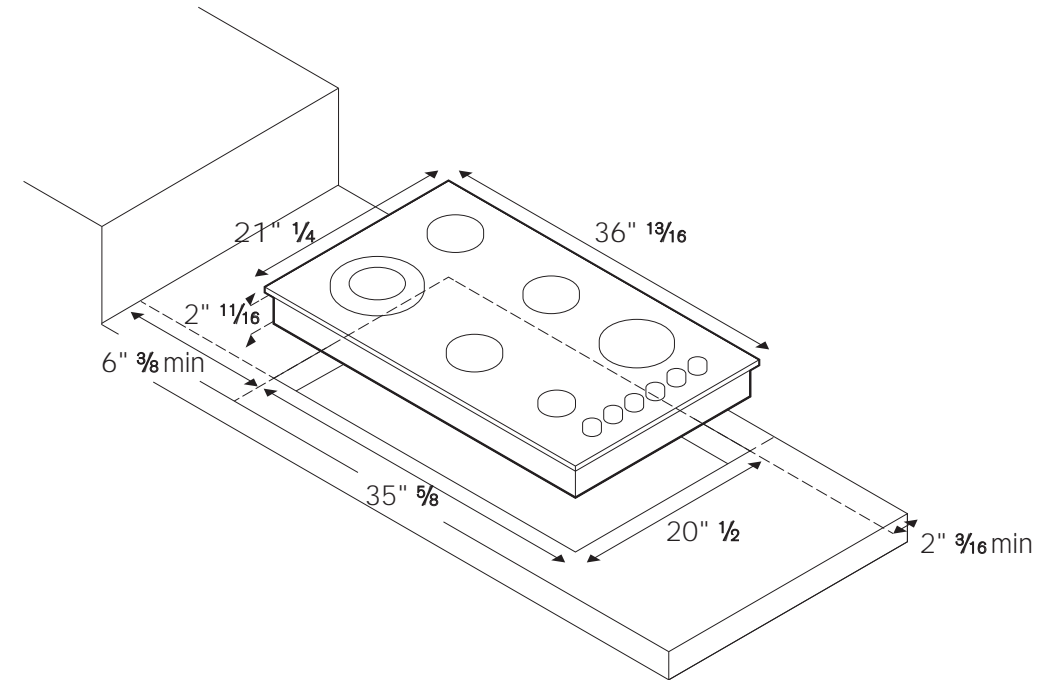
## ACCESSORIES

Stainless steel griddle for gas burners code SG36X

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

QB36M 6 00 X



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# BERTAZZONI MASTER SERIES

36" DROP-IN LOW PROFILE COOKTOPS  
QB36M 5 00 X

## HIGHLIGHTS

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## FEATURES

Brass burners	5
Dual wok	(1x) 750-18000 Btu/h
Rapid	(1x) 11000 Btu/h
Semi-rapid	(2x) 6500 Btu/h
Auxiliary	(1x) 3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Controls	soft touch round knobs
Grates	cast iron
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

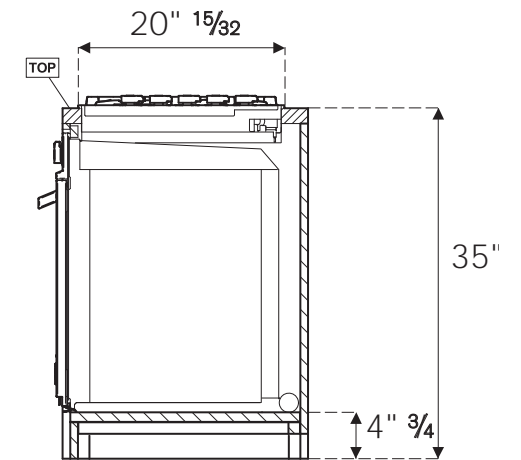
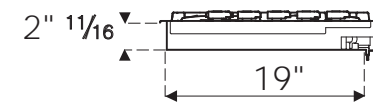
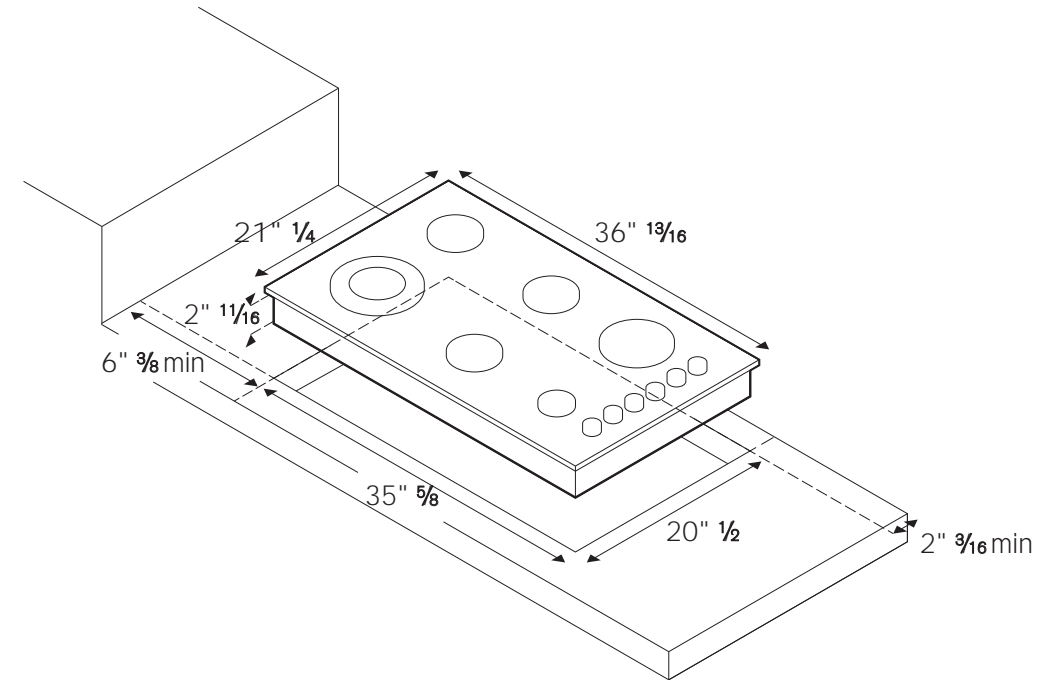
## ACCESSORIES

Stainless steel griddle for gas burners code SG36X

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## INSTALLATION INSTRUCTIONS

QB36M 5 00 X



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# BERTAZZONI MASTER SERIES

36" DROP-IN LOW PROFILE COOKTOPS  
Q36M 5 00 X

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## FEATURES

Aluminum burners	5
Dual wok	(1x) 750-18000 Btu/h
Rapid	(1x) 11000 Btu/h
Semi-rapid	(2x) 6500 Btu/h
Auxiliary	(1x) 3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Controls	soft touch round knobs
Grates	cast iron
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

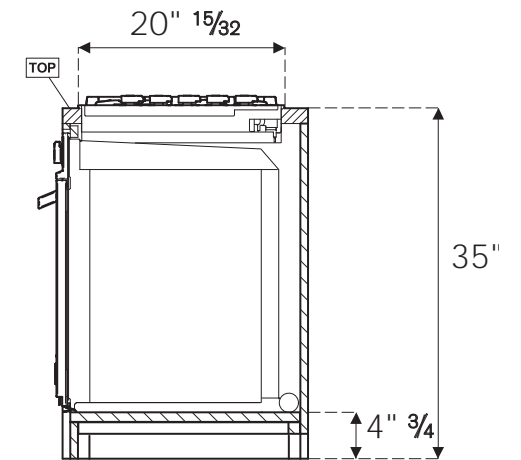
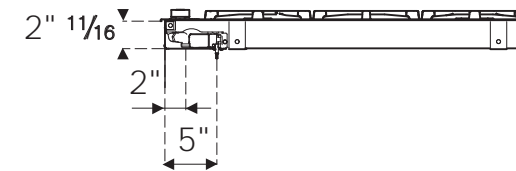
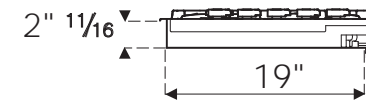
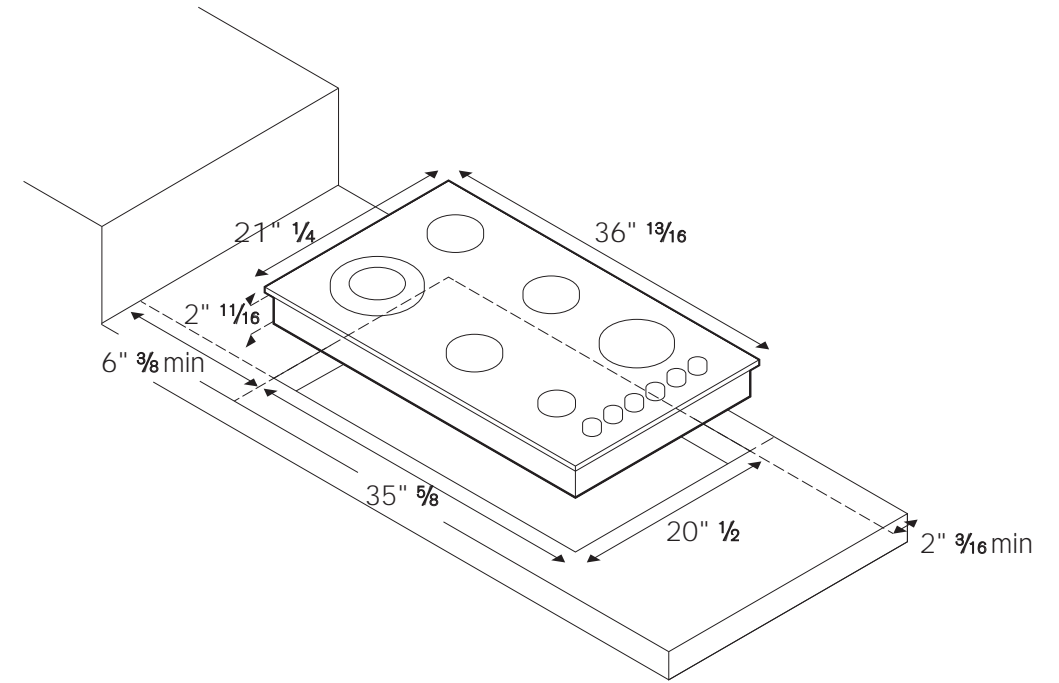
## ACCESSORIES

Stainless steel griddle for gas burners code SG36X

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

Q36M 5 00 X



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# BERTAZZONI MASTER SERIES

30" DROP-IN LOW PROFILE COOKTOPS  
QB30M 4 00 X

## HIGHLIGHTS

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.
- Cast iron pan supports of exclusive design allow sliding of cookware across the entire cooking surface. The stainless steel worktop is also seamless for easy cleaning and the sharpest look.
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- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
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## FEATURES

Brass burners	4
Dual wok	(1x) 750-18000 Btu/h
Rapid	(1x) 11000 Btu/h
Semi-rapid	(1x) 6500 Btu/h
Auxiliary	(1x) 3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Controls	soft touch round knobs
Grates	cast iron
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

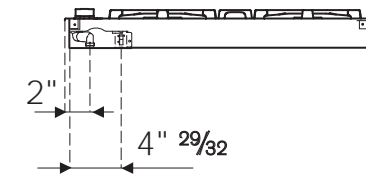
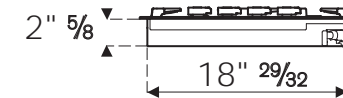
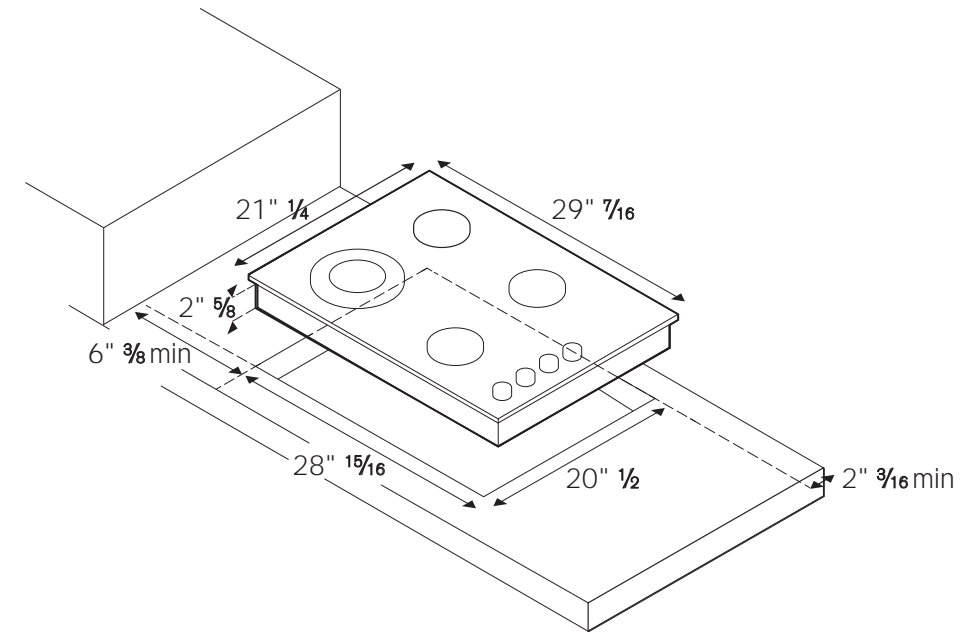
## ACCESSORIES

Stainless steel griddle for gas burners code SG36X

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

QB30M 4 00 X



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30" DROP-IN LOW PROFILE COOKTOPS  
Q30M 4 00 X

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## FEATURES

Aluminum burners	4
Dual wok	(1x) 750-18000 Btu/h
Rapid	(1x) 11000 Btu/h
Semi-rapid	(1x) 6500 Btu/h
Auxiliary	(1x) 3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Controls	soft touch round knobs
Grates	cast iron
Wok adapter	yes
Simmer ring	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	0,1 A - 10 W
Certification	CSA
Warranty	2 years parts and labor

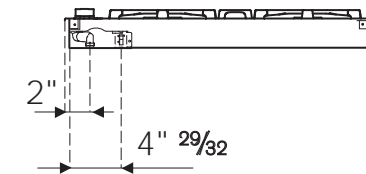
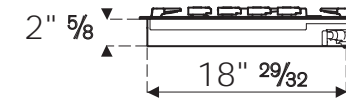
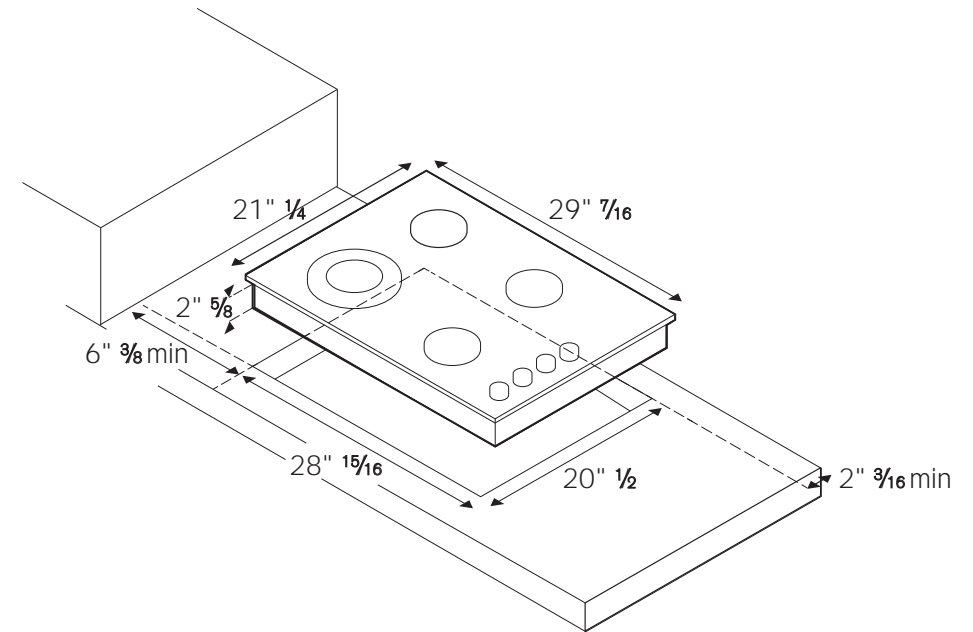
## ACCESSORIES

Stainless steel griddle for gas burners code SG36X

A LP conversion kit for all burners is included

## INSTALLATION INSTRUCTIONS

Q30M 4 00 X



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# BERTAZZONI DESIGN SERIES

36" INDUCTION COOKTOP

P36 5 I ME

## HIGHLIGHTS

- The touch control interface provides the most user-friendly and flexible cooking experience.
- The large 3600W induction heating element brings water to boil incredibly fast and with no heat dispersion.
- There is no waiting for elements to heat up; full power is available immediately.
- The induction zones have electronic touch controls.
- Residual heat indicators warn if a zone is still hot, even when switched off.
- Wear-resistant ceramic glass top means that these cooktops are very easy to keep clean.

## FEATURES

Induction zones	5
Center	Ø 7" - 1800 W (booster 2800 W)
Back right	Ø 11" - 2640 W (booster 3600 W)
Front right	Ø 6" - 1200 W (booster 1400 W)
Back left	Ø 8" - 2200 W (booster 3000 W)
Front left	Ø 6" - 1200 W (booster 1400 W)
Maintop	bevelled ceramic glass
Worktop control	touch
Timer	yes

## TECHNICAL SPECIFICATIONS

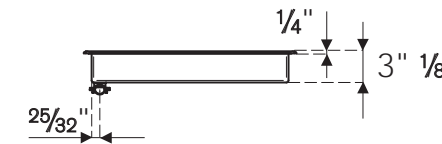
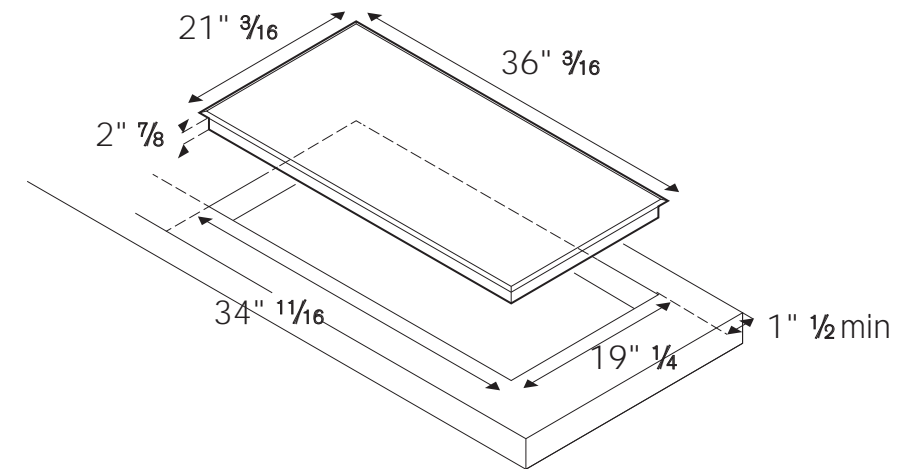
Electrical Requirements	208/240 Vac, 60 Hz
Max Amp usage, power rating	46,6 A-9,7 Kw - 45 A-10,8 Kw
Certification	cETLus
Warranty	2 years parts and labor



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## INSTALLATION INSTRUCTIONS

P36 5 I ME



This product requires the installation of a partition

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet.

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# BERTAZZONI DESIGN SERIES

30" INDUCTION COOKTOP

P30 4 I ME

## HIGHLIGHTS

- The touch control interface provides the most user-friendly and flexible cooking experience.
- The large 3000W induction heating element brings water to boil incredibly fast and with no heat dispersion.
- There is no waiting for elements to heat up; full power is available immediately.
- The induction zones have electronic touch controls.
- Residual heat indicators warn if a zone is still hot, even when switched off.
- Wear-resistant ceramic glass top means that these cooktops are very easy to keep clean.

## FEATURES

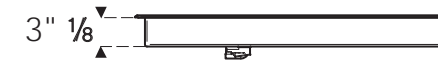
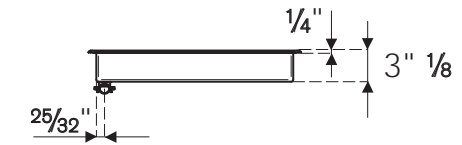
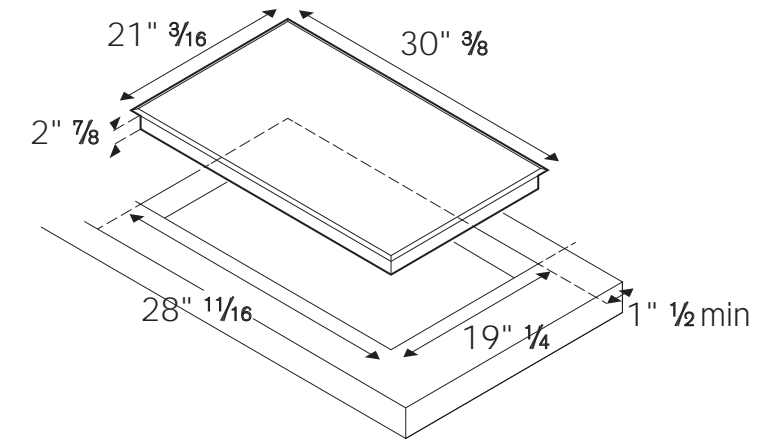
Induction zones	4
Back right	Ø 7" - 1800 W (booster 2800 W)
Front right	Ø 6" - 1200 W (booster 1400 W)
Back left	Ø 8" - 2200 W (booster 3000 W)
Front left	Ø 6" - 1200 W (booster 1400 W)
Maintop	bevelled ceramic glass
Worktop control	touch
Timer	yes

## TECHNICAL SPECIFICATIONS

Electrical Requirements	208/240 Vac, 60 Hz
Max Amp usage, power rating	29,8 A-6,2 Kw - 30 A-7,2 Kw
Certification	cETLus
Warranty	2 years parts and labor

# INSTALLATION INSTRUCTIONS

P30 4 I ME



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# VENTILATION

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## **BERTAZZONI PROFESSIONAL SERIES**

48" Undermount Canopy hood KU48 PRO 2 X/14  
48" Undermount Canopy hood KU48 PRO 1 X/14  
36" Undermount Canopy hood KU36 PRO 2 X/14  
36" Undermount canopy hood KU36 PRO 1 X/14  
36" Undermount canopy hood KU36 PRO 1 XV  
30" Undermount canopy hood KU30 PRO 1 X/14  
30" Undermount canopy hood KU30 PRO 1 XV  
24" Undermount canopy hood KU24 PRO 1 X/14  
24" Undermount canopy hood KU24 PRO 1 XV  
46" Ventilation liner hood KIN 46 PRO X  
36" Ventilation liner hood KIN 36 PRO X  
30" Ventilation liner hood KIN 30 PRO X

## **DESIGN SERIES**

48" Hood KG48 CON X  
36" Hood KG36 CON X  
48" Wall mount hood K48 CON X/14  
36" Wall mount hood K36 CON X/14

## **HERITAGE SERIES**

48" Canopy and Base Hood KC48 HER NE, K48 HER X/14  
36" Canopy and Base Hood KC36 HER NE, K36 HER X/14

# BERTAZZONI PROFESSIONAL SERIES

## 48" UNDERMOUNT CANOPY HOOD

### KU48 PRO 2 X/14

#### HIGHLIGHTS

- Double motor canopy hood features a medium or full width duct cover as optional.
- 2x600 CFM max extraction power with two motors controlled by 3 speed settings.
- 4 halogen lights give exceptionally bright worktop illumination.

#### FEATURES

Hood finishing	stainless steel
Motor	2
Speed	3
Hood control	electronic with buttons
Halogen lights	4
Filters	baffle stainless steel
Max extraction power	2x600 CFM

#### TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	6.6 A - 800 W
Certification	CSA
Warranty	2 years parts and labor

#### ACCESSORIES

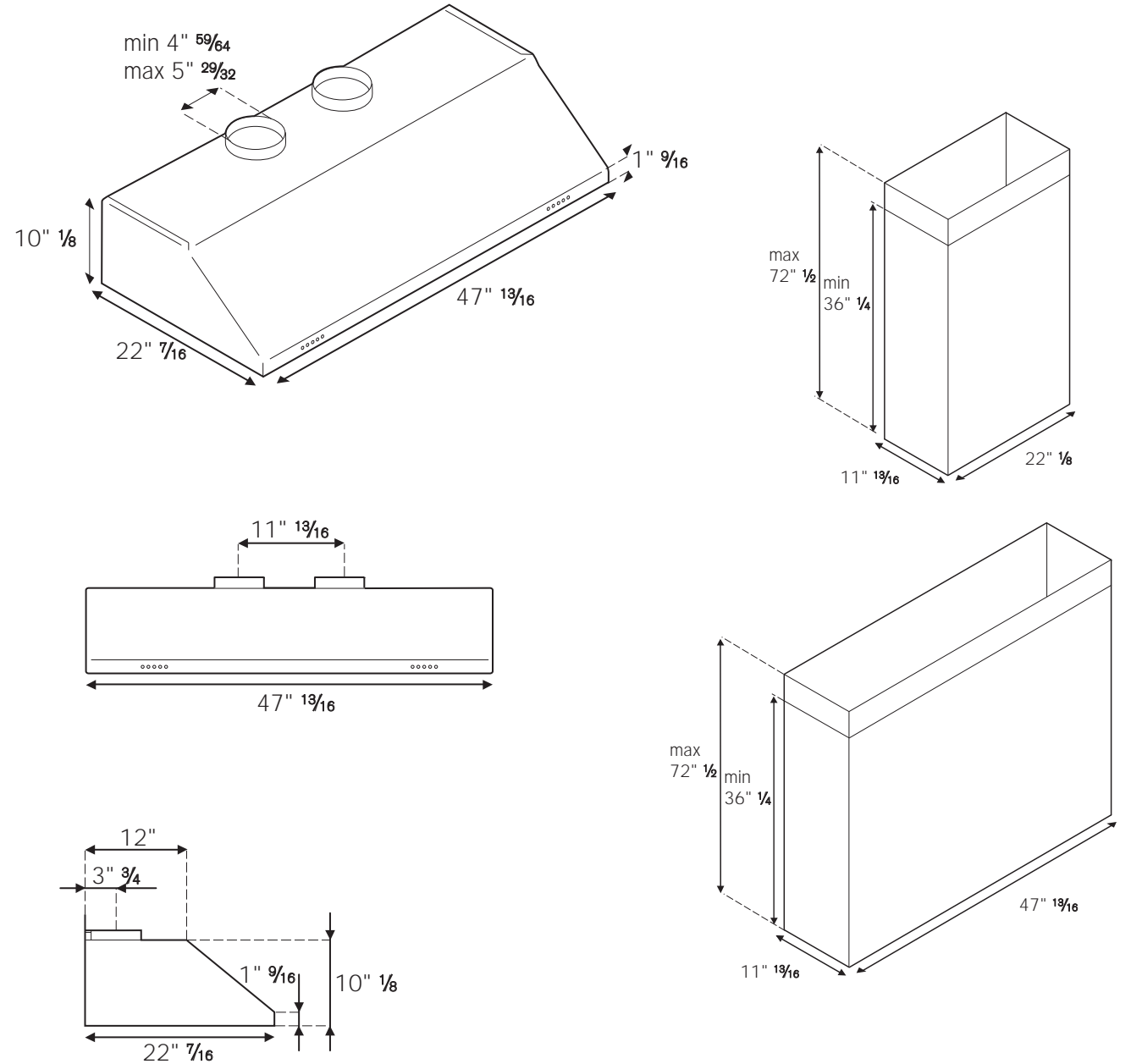
Medium duct cover	code 901263
Duct extension kit	code 901255
Kit baffle filters	code 901365
Recirculation kit	code 901394
Full-width duct cover	code 901261
Air Bracket	code 901264

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.



## INSTALLATION INSTRUCTIONS

### KU48 PRO 2 X/14



Bertazzoni recommends to operate the appliance after it has been properly installed. Please refer to the installation manual for further details.

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# BERTAZZONI PROFESSIONAL SERIES

## 48" UNDERMOUNT CANOPY HOOD

### KU48 PRO 1 X/14

#### HIGHLIGHTS

- Double motor canopy hood features a narrow or full width duct cover as optional.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

#### FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic with buttons
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 CFM

#### TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

#### ACCESSORIES

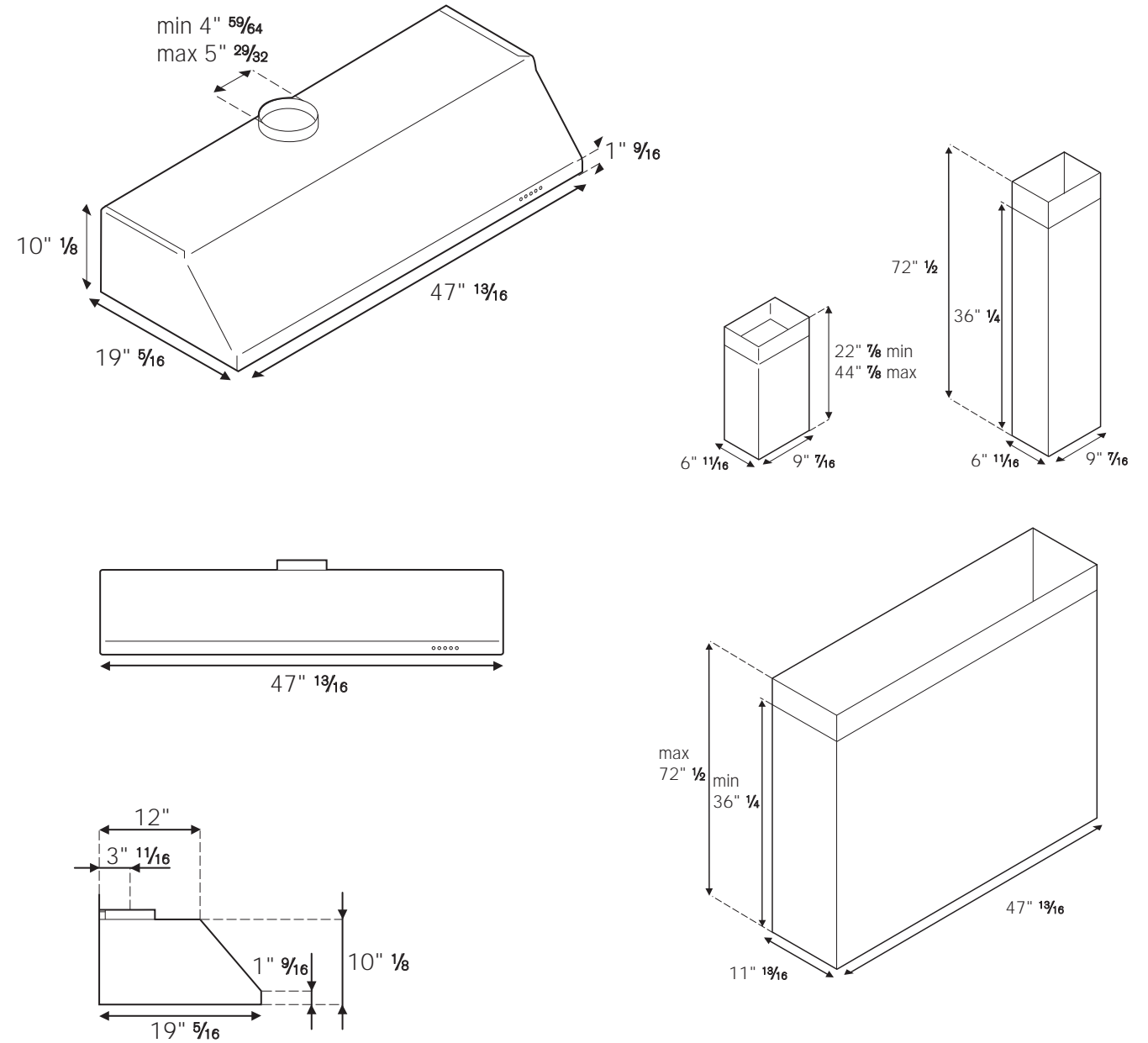
Recirculation Kit	code 901394
Narrow duct cover	code 901262
Full-width duct cover	code 901261
Narrow duct cover for ceiling height 8-10 ft	code 901281
Kit Baffle filters	code 901365
Kit Aluminum mesh filters	code 901402

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.



# INSTALLATION INSTRUCTIONS

## KU48 PRO 1 X/14



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# BERTAZZONI PROFESSIONAL SERIES

36" UNDERMOUNT CANOPY HOOD

KU36 PRO 2 X/14

## HIGHLIGHTS

- Double motor canopy hood features a medium or full width duct cover as optional.
- 2x600 CFM max extraction power with two motors controlled by 3 speed settings.
- 4 halogen lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel
Motor	2
Speed	3
Hood control	electronic with buttons
Halogen lights	4
Filters	baffle stainless steel
Max extraction power	2x600 CFM

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	6.6 A - 800 W
Certification	CSA
Warranty	2 years parts and labor

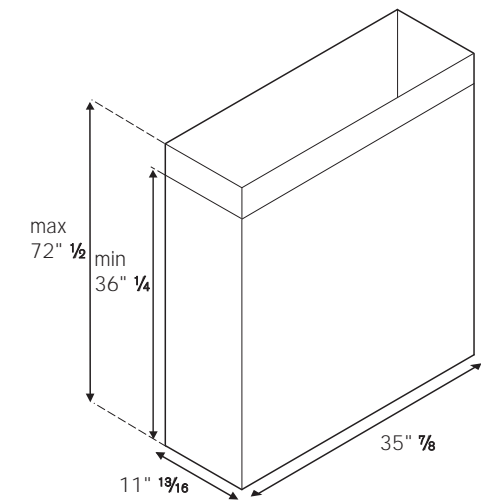
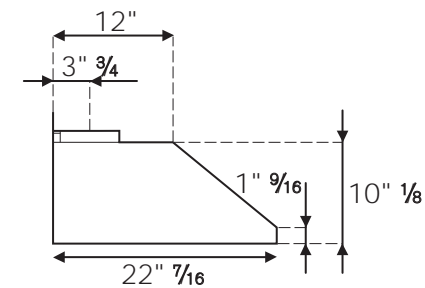
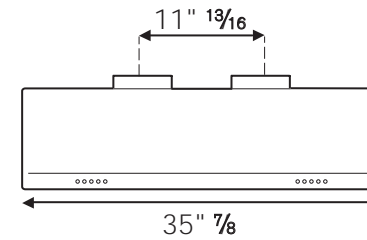
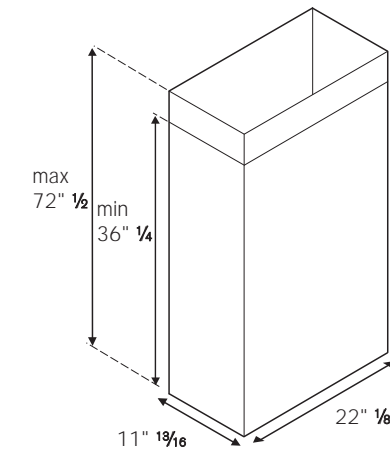
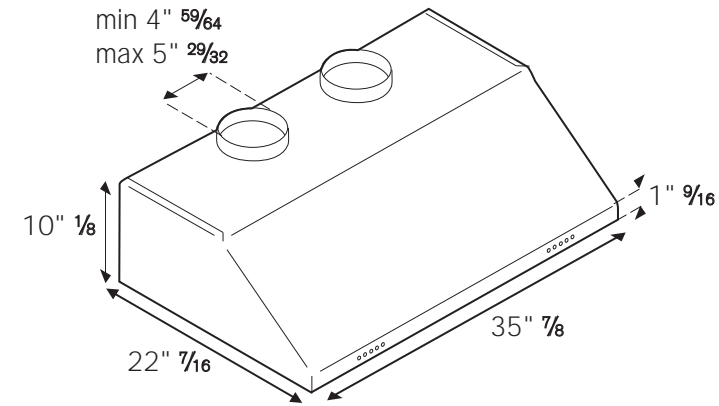
## ACCESSORIES

Medium duct cover	code 901263
Full-width duct cover	code 901265
Kit baffle filters	code 901365
Recirculation kit	code 901394
Air Bracket	code 901264

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.

# INSTALLATION INSTRUCTIONS

KU36 PRO 2 X/14



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# BERTAZZONI PROFESSIONAL SERIES

## 36" UNDERMOUNT CANOPY HOOD

### KU36 PRO 1 X/14

#### HIGHLIGHTS

- Double motor canopy hood features a narrow or medium duct cover as optional. Full-width duct cover is also available.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

#### FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic with buttons
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 CFM

#### TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

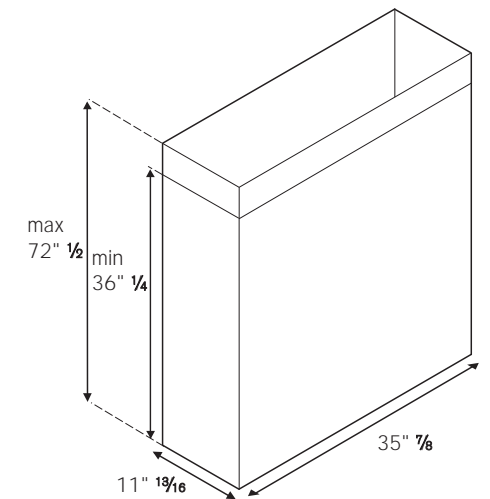
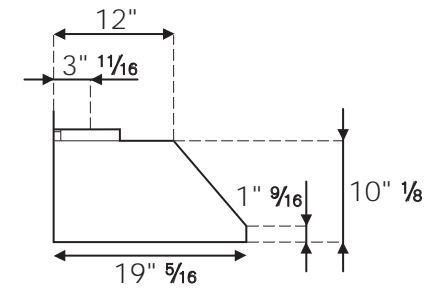
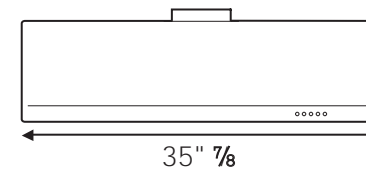
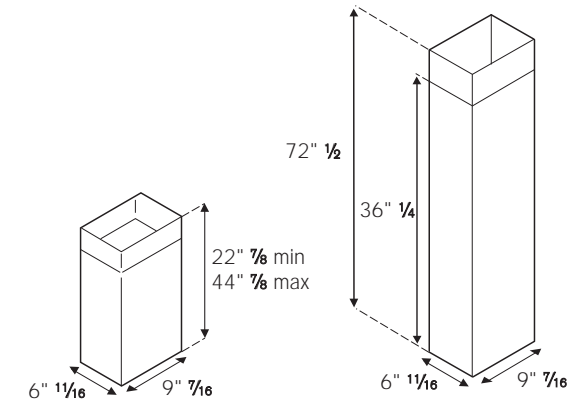
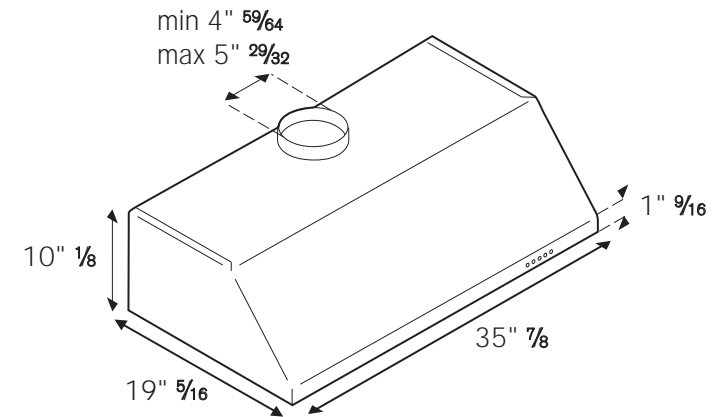
#### ACCESSORIES

Narrow duct cover	code 901262
Medium duct cover	code 901263
Full-width duct cover	code 901265
Narrow duct cover for ceiling height 8-10 ft	code 901281
Kit Baffle filters	code 901365
Kit Aluminum mesh filters	code 901402
Recirculation Kit	code 901394

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.

# INSTALLATION INSTRUCTIONS

## KU36 PRO 1 X/14



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# BERTAZZONI PROFESSIONAL SERIES

## 36" UNDERMOUNT CANOPY HOOD

### KU36 PRO 1 XV

#### HIGHLIGHTS

- Double motor canopy hood features a narrow or full-width duct cover as optional.
- 400 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

#### FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	slider
Halogen lights	2
Filters	aluminum mesh
Max extraction power	400 CFM

#### TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

#### ACCESSORIES

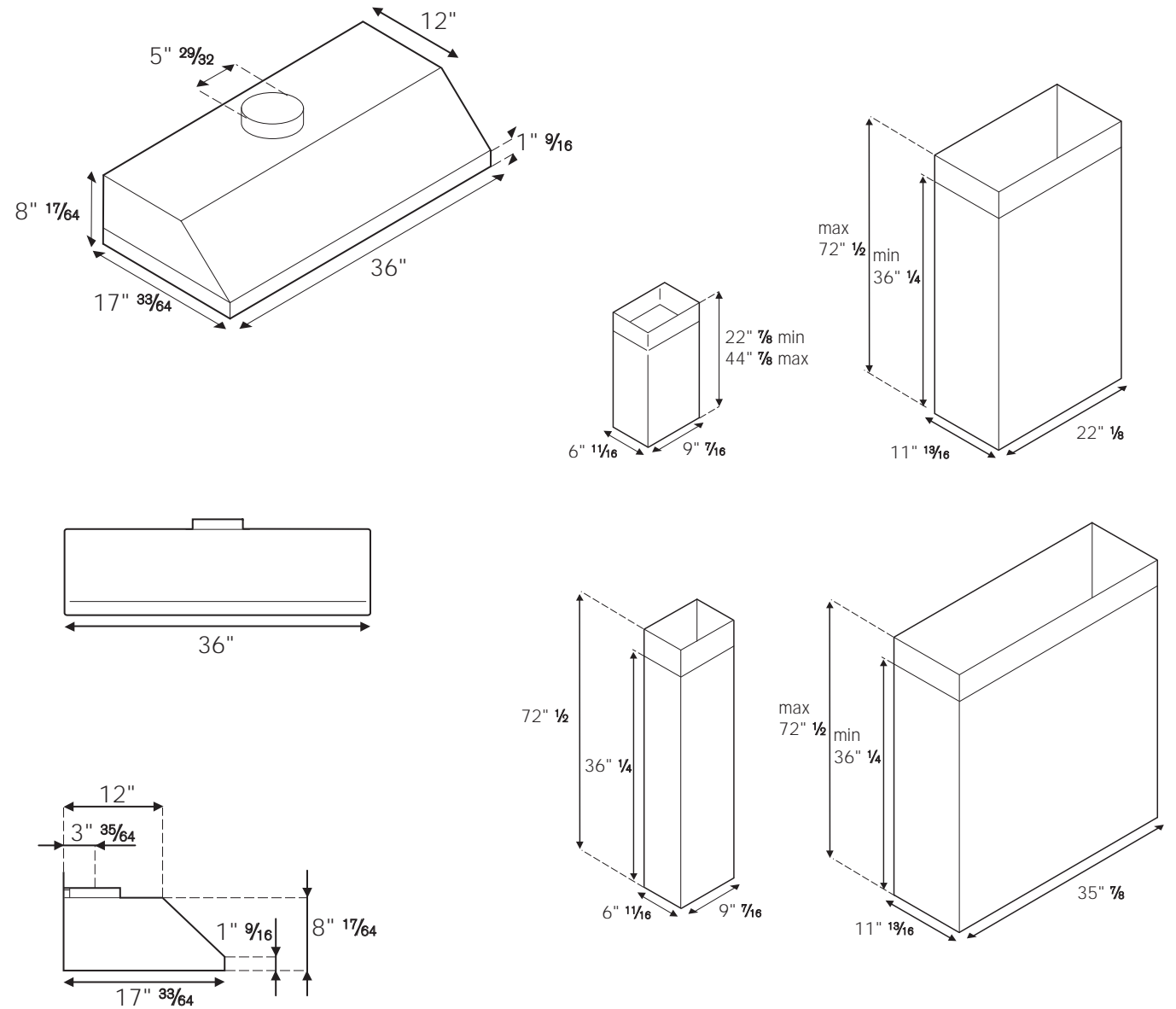
Narrow duct cover	code 901262
Medium duct cover	code 901263
Full-width duct cover	code 901265
Narrow duct cover for ceiling height 8-10 ft	code 901281
Kit Aluminum mesh filters	code 901402
Recirculation Kit	code 901336

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.



## INSTALLATION INSTRUCTIONS

### KU36 PRO 1 XV



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# BERTAZZONI PROFESSIONAL SERIES

## 30" UNDERMOUNT CANOPY HOOD

### KU30 PRO 1 X/14

#### HIGHLIGHTS

- Double motor canopy hood features a narrow or medium duct cover as optional. Full-width duct cover is also available.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

#### FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic with buttons
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 CFM

#### TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

#### ACCESSORIES

Narrow duct cover	code 901262
Medium duct cover	code 901263
Full-width duct cover	code 901266
Narrow duct cover for ceiling height 8-10 ft	code 901281
Kit Baffle filters	code 901366
Kit Aluminum mesh filters	code 901403
Recirculation Kit	code 901154

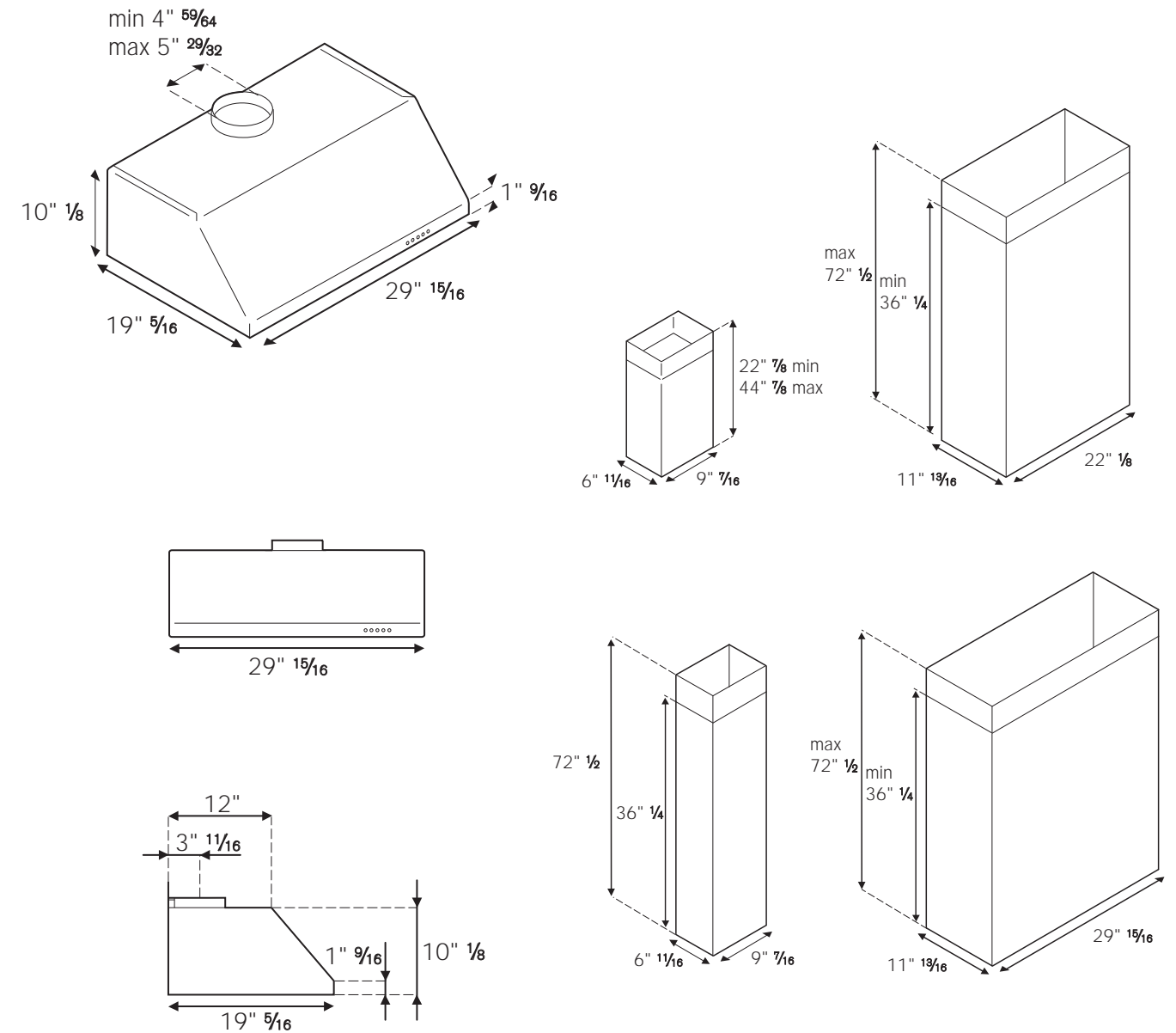
All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.



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# INSTALLATION INSTRUCTIONS

## KU30 PRO 1 X/14



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# BERTAZZONI PROFESSIONAL SERIES

## 30" UNDERMOUNT CANOPY HOOD

### KU30 PRO 1 XV

#### HIGHLIGHTS

- Double motor canopy hood features a narrow or full-width duct cover as optional.
- 400 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

#### FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	slider
Halogen lights	2
Filters	aluminum mesh
Max extraction power	400 CFM

#### TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

#### ACCESSORIES

Narrow duct cover	code 901262
Medium duct cover	code 901263
Full-width duct cover	code 901265
Narrow duct cover for ceiling height 8-10 ft	code 901281
Kit Aluminum mesh filters	code 901403
Recirculation Kit	code 901335

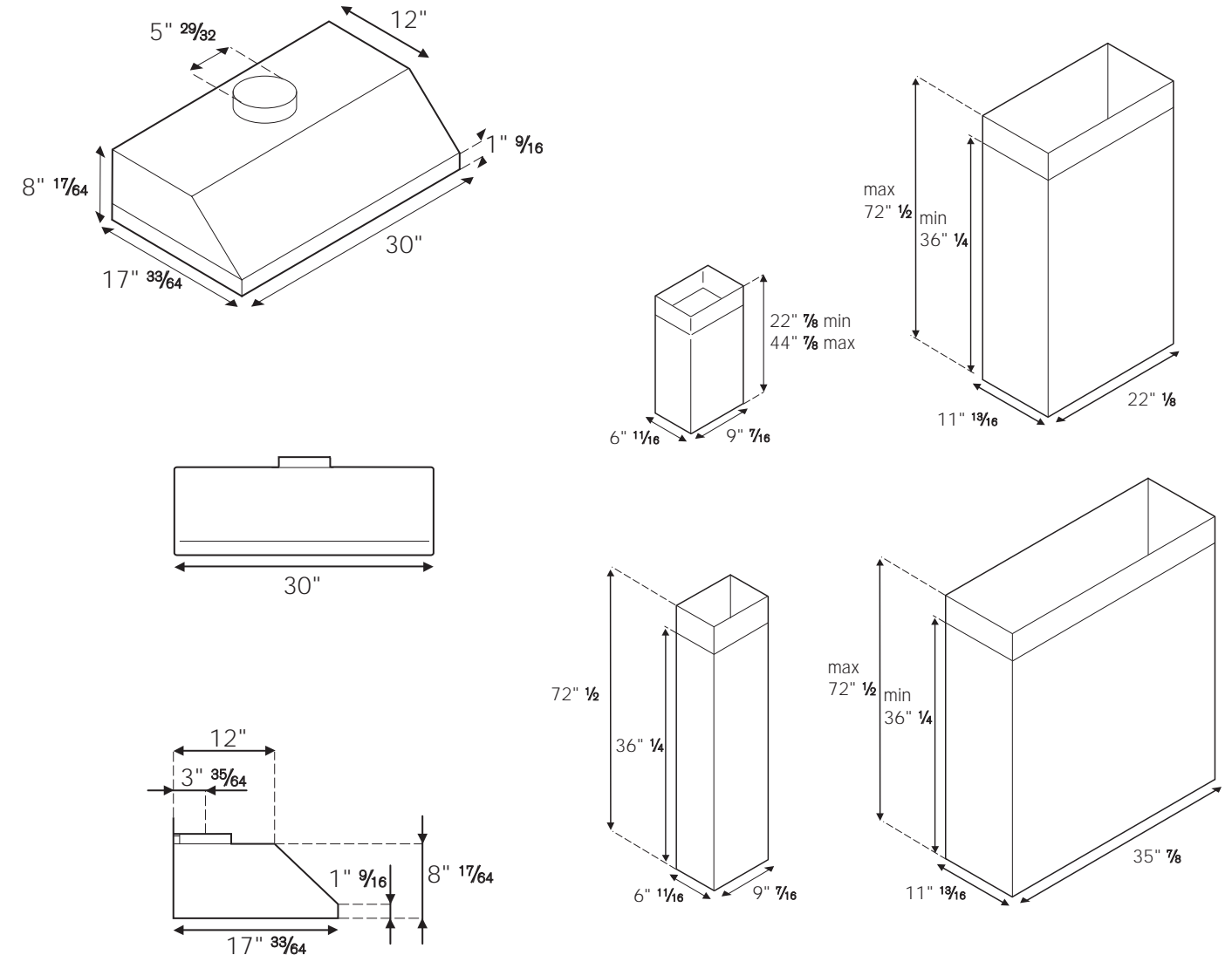
All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.



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# INSTALLATION INSTRUCTIONS

## KU30 PRO 1 XV



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# BERTAZZONI PROFESSIONAL SERIES

## 24" UNDERMOUNT CANOPY HOOD

### KU24 PRO 1 X/14

#### HIGHLIGHTS

- Double motor canopy hood features a narrow or medium duct cover as optional. Full-width duct cover is also available.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

#### FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic with buttons
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 cfm

#### TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

#### ACCESSORIES

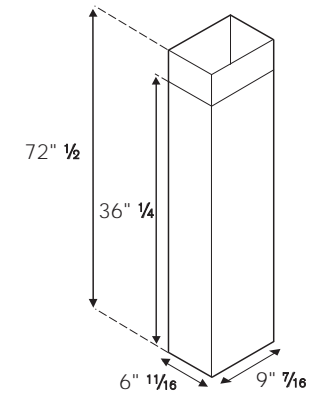
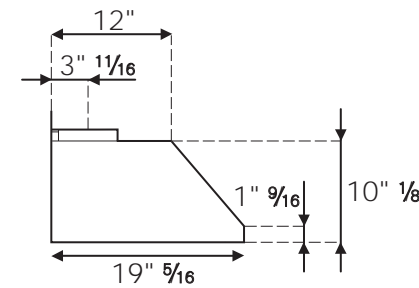
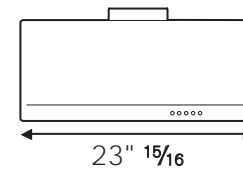
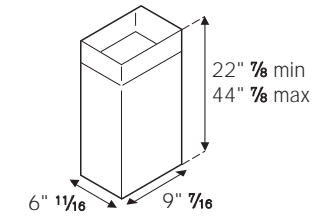
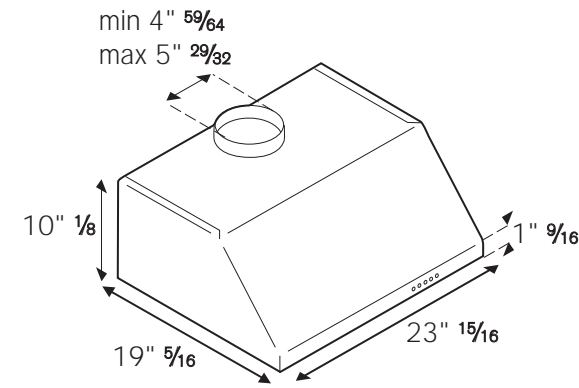
Narrow duct cover	code 901262
Narrow duct cover for ceiling height 8-10 ft	code 901281
Kit Baffle filters	code 901365
Kit Aluminum mesh filters	code 901402
Recirculation Kit	code 901394

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.



# INSTALLATION INSTRUCTIONS

## KU24 PRO 1 X/14



Bertazzoni recommends to operate the appliance after it has been properly installed. Please refer to the installation manual for further details.

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# BERTAZZONI PROFESSIONAL SERIES

## 24" UNDERMOUNT CANOPY HOOD

### KU24 PRO 1 XV

#### HIGHLIGHTS

- Double motor canopy hood features a narrow or full-width duct cover as optional.
- 400 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

#### FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	slider
Duct cover	not included
Lights	2 halogen
Filters	aluminum mesh
Max extraction power	400 CFM

#### TECHNICAL SPECIFICATIONS

Voltage, frequency	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

#### ACCESSORIES

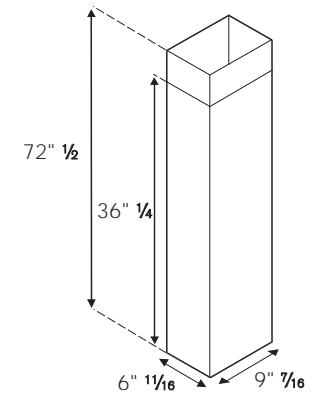
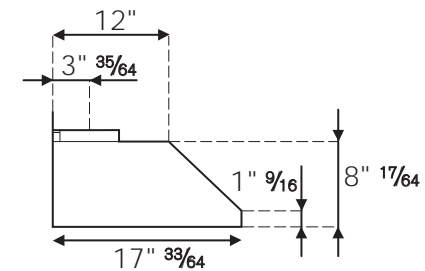
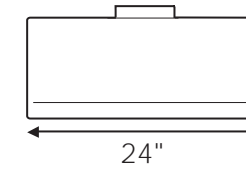
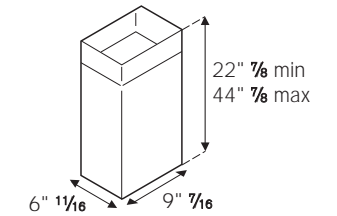
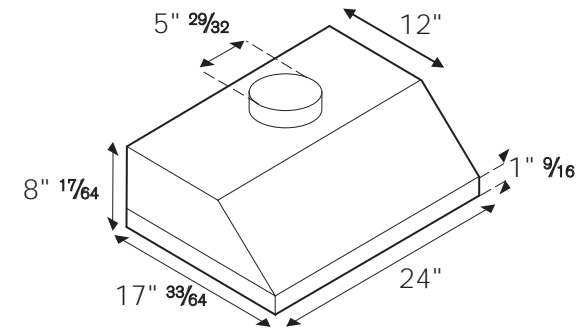
Narrow duct cover	code 901262
Narrow duct cover for ceiling height 8-10 ft	code 901281
Kit Aluminum mesh filters	code 901402
Recirculation Kit	code 901396

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.



# INSTALLATION INSTRUCTIONS

## KU24 PRO 1 XV



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# BERTAZZONI PROFESSIONAL SERIES

46" BAFFLE INSERT HOOD

KIN 46 PRO X

## HIGHLIGHTS

- Hood control with buttons and remote control.
- 2x600 CFM max extraction power with two motors controlled by 3 speed settings.
- 4 LED lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel
Motor	2
Speed	3
Hood control	electronic with buttons and remote control
Lights	4 LED
Filters	baffle stainless steel
Max extraction power	2x600 CFM

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	6.6 A - 800 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Recirculation kit	code 901397
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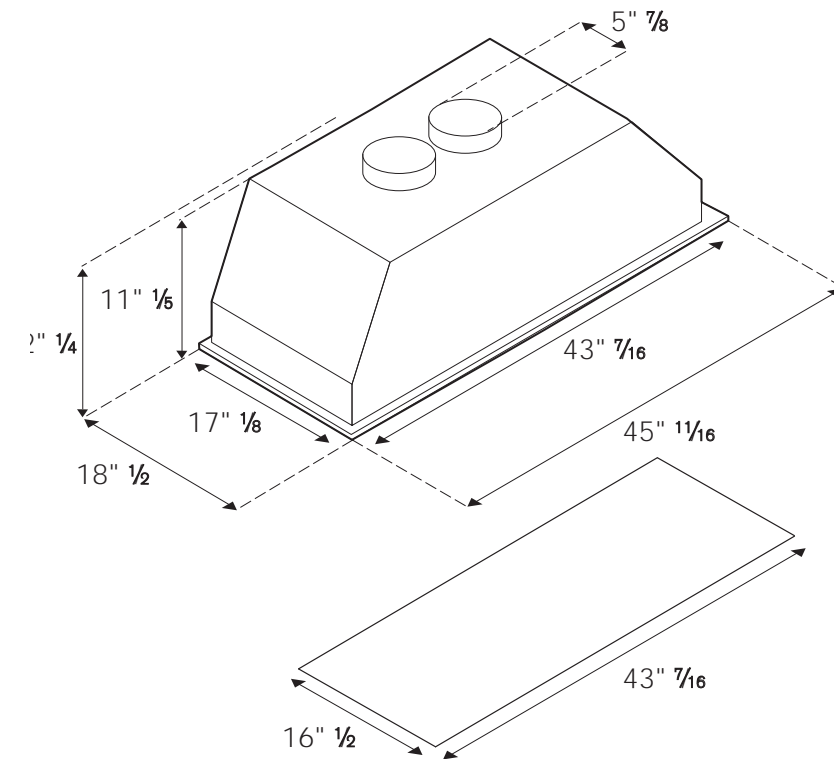
The hood comes with Air Bracket included on board



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## INSTALLATION INSTRUCTIONS

KIN 46 PRO X



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# BERTAZZONI PROFESSIONAL SERIES

36" BAFFLE INSERT HOOD

KIN 36 PRO X

## HIGHLIGHTS

- Hood control with buttons and remote control.
- 1000 CFM max extraction power with two motors controlled by 3 speed settings.
- 4 LED lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel
Motor	2
Speed	3
Hood control	electronic with buttons and remote control
Halogen lights	4
Filters	baffle stainless steel
Max extraction power	1000 CFM
Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	6.6 A - 800 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

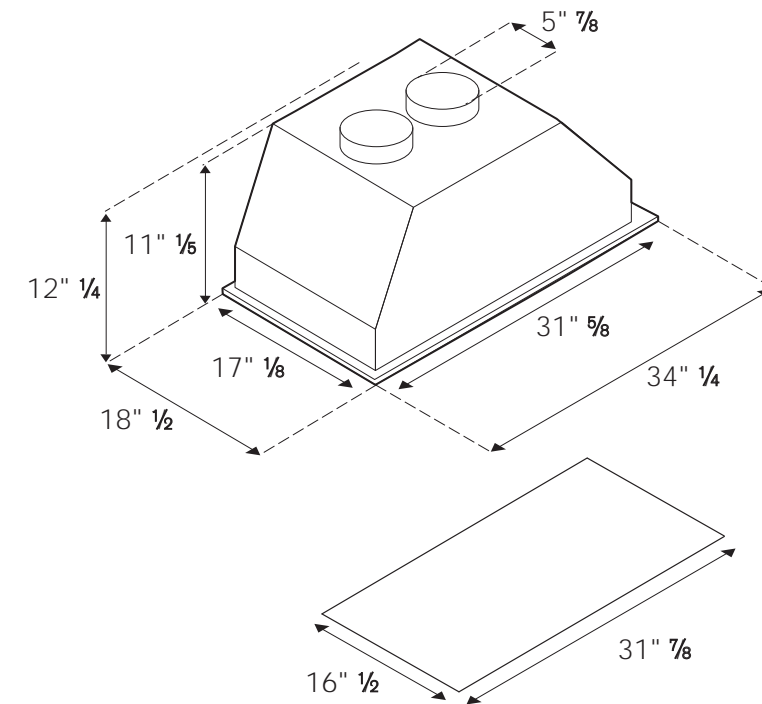
Recirculation kit	code 901397
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The hood comes with Air Bracket included on board



## INSTALLATION INSTRUCTIONS

KIN 36 PRO X



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# BERTAZZONI PROFESSIONAL SERIES

30" BAFFLE INSERT HOOD

KIN 30 PRO X

## HIGHLIGHTS

- Hood control with buttons and remote control.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 LED lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	double electronic slider and remote control
Halogen lights	2
Filters	baffle stainless steel
Max extraction power	600 CFM
Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

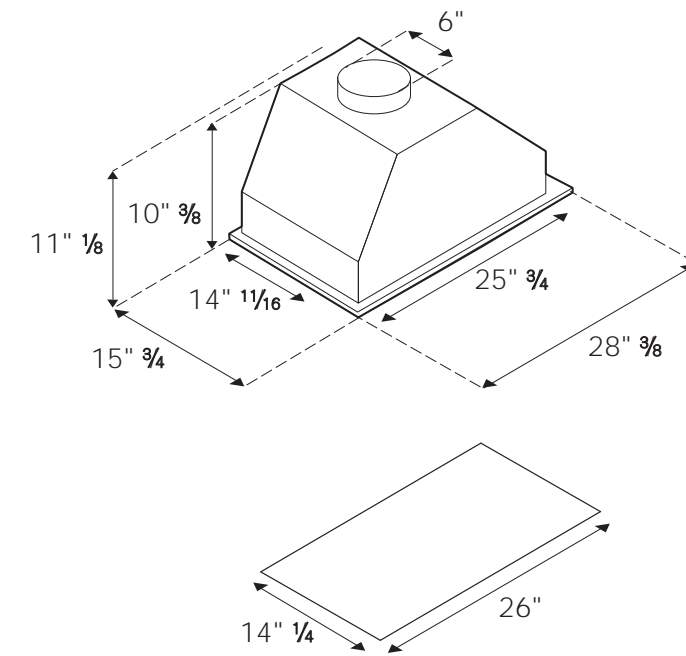
## ACCESSORIES

Recirculation kit	code 901397
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The hood comes with Air Bracket included on board

## INSTALLATION INSTRUCTIONS

KIN 30 PRO X



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# BERTAZZONI DESIGN SERIES

48" WALLMOUNT HOOD

KG48 CON X

## HIGHLIGHTS

- Touch control interface that lets you adjust the 3 different power levels with just the touch of a finger.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel and finishing glass
Motor	1
Speed	3
Hood control	touch
Halogen lights	2
Filters	baffle
Max extraction power	600 CFM

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

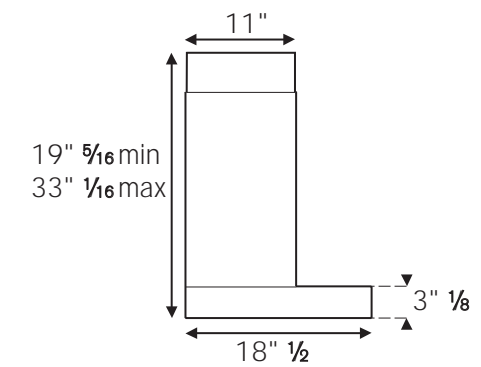
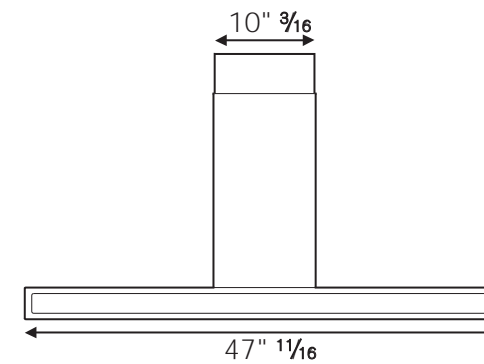
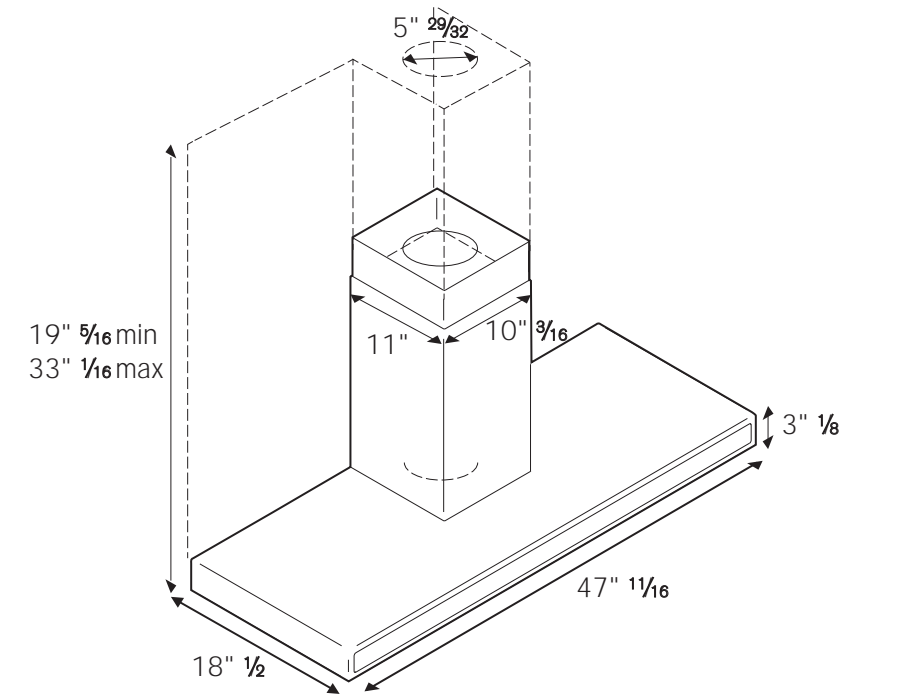
Recirculation Kit	code 901271
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Duct cover included



# INSTALLATION INSTRUCTIONS

KG48 CON X



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Bertazzoni recommends to operate the appliance after it has been properly installed. Please refer to the installation manual for further details.

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# BERTAZZONI DESIGN SERIES

36" WALLMOUNT HOOD

KG36 CON X

## HIGHLIGHTS

- Touch control interface that lets you adjust the 3 different power levels with just the touch of a finger.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel and finishing glass
Motor	1
Speed	3
Hood control	touch
Halogen lights	2
Filters	baffle
Max extraction power	600 CFM

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

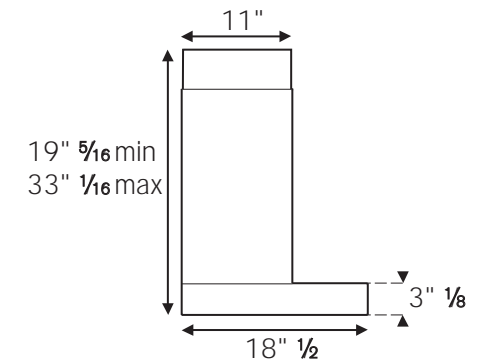
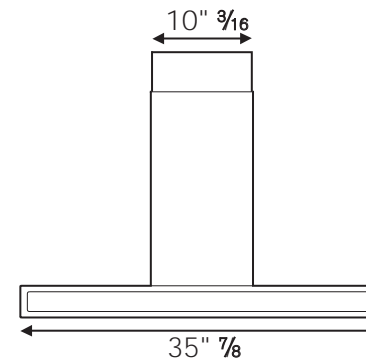
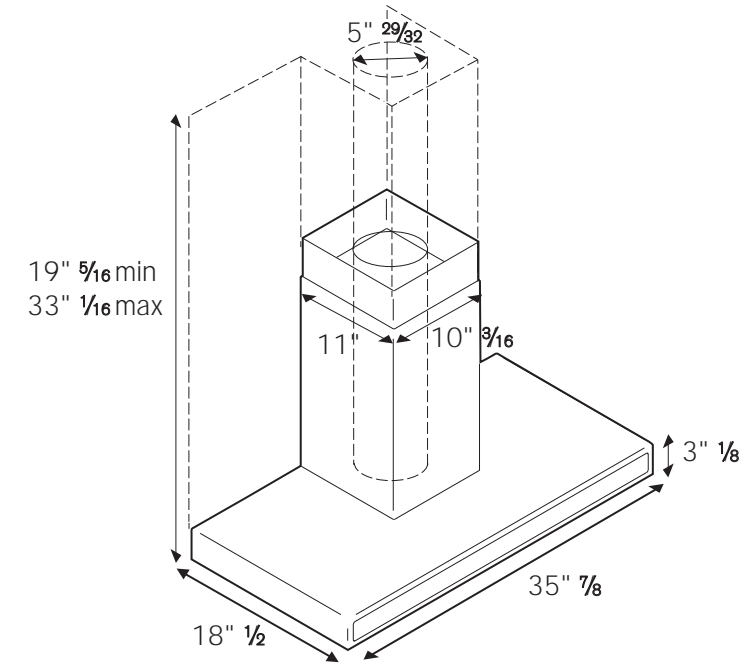
## ACCESSORIES

Recirculation Kit	code 901271
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Duct cover included

# INSTALLATION INSTRUCTIONS

KG36 CON X



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# BERTAZZONI DESIGN SERIES

48" WALL MOUNT HOOD

K48 CON X/14

## HIGHLIGHTS

- Electronic hood control with buttons.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 CFM

## TECHNICAL SPECIFICATIONS

Voltage, Frequency	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

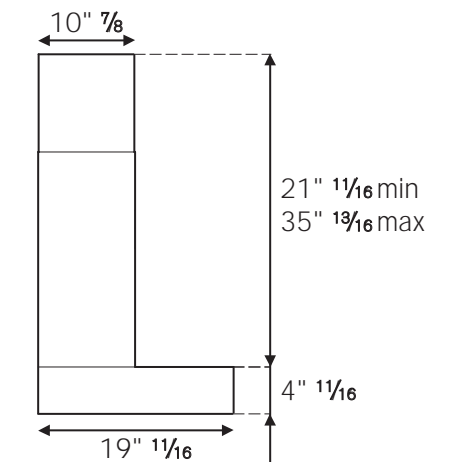
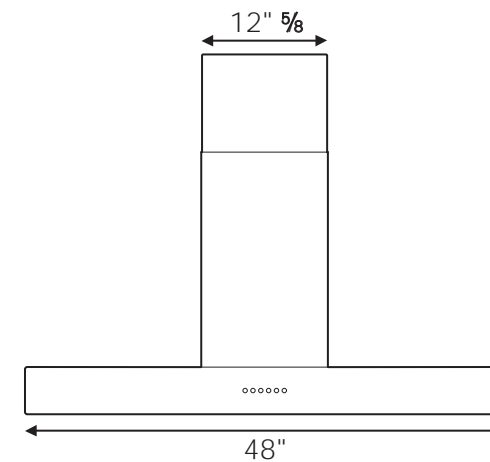
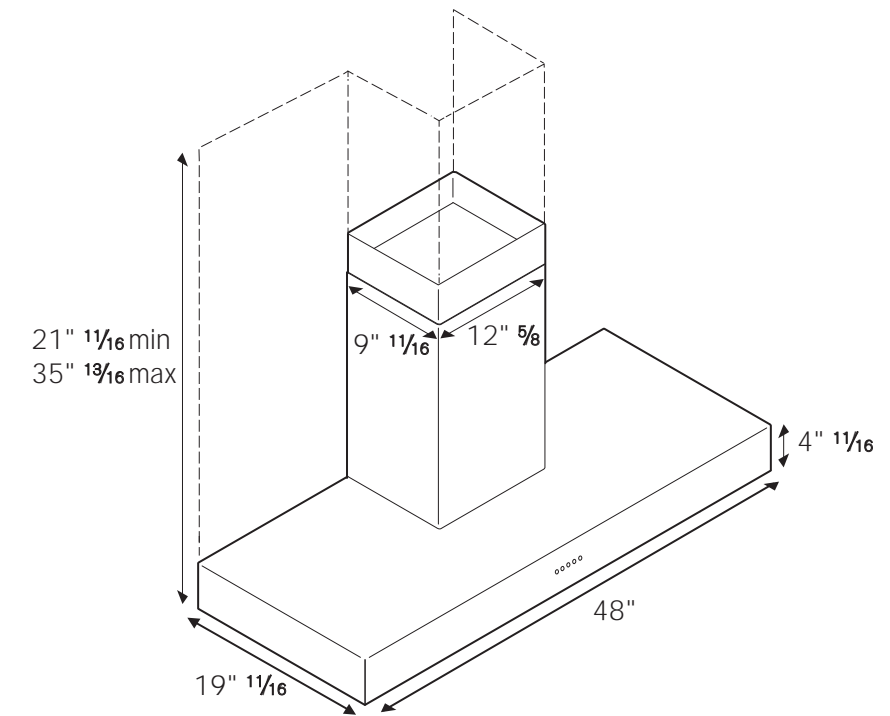
Duct Extension Kit	code 901256
Recirculation Kit	code 901395

Duct cover included



## INSTALLATION INSTRUCTIONS

K48 CON X/14



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# BERTAZZONI DESIGN SERIES

36" WALL MOUNT HOOD

K36 CON X/14

## HIGHLIGHTS

- Electronic hood control with buttons.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 CFM

## TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

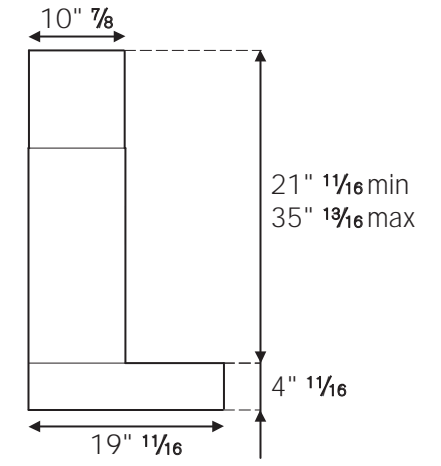
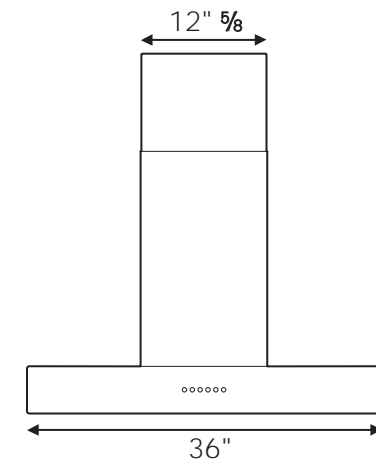
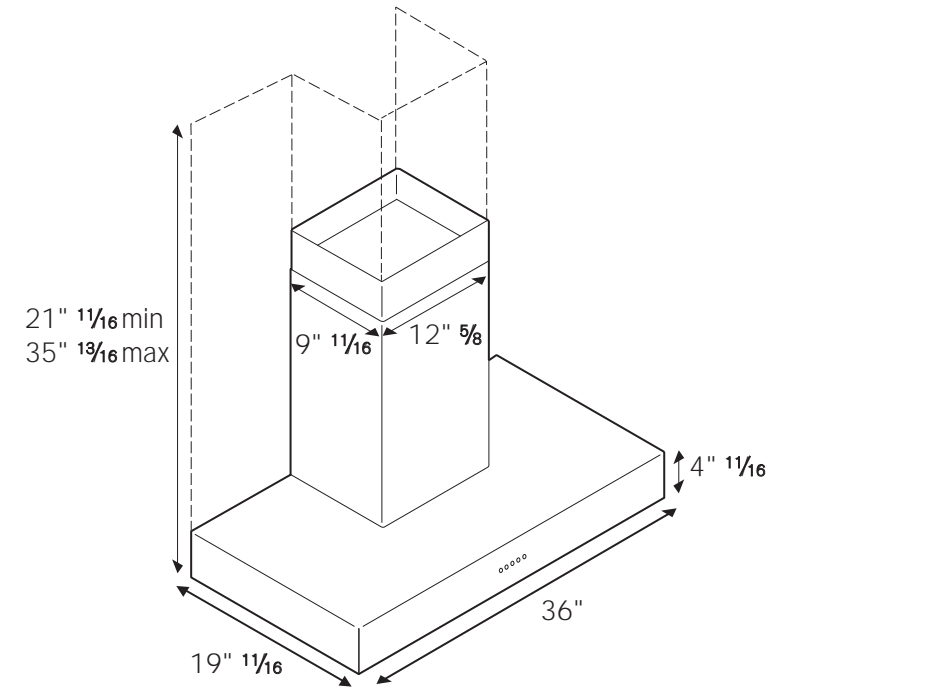
Extension Kit	code 901256
Recirculation Kit	code 901395

Duct cover included



# INSTALLATION INSTRUCTIONS

K36 CON X/14



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# BERTAZZONI HERITAGE SERIES

48" CANOPY AND BASE HOOD

KC48 HER NE, K48 HER X/14

## HIGHLIGHTS

- Base assembly in stainless steel and canopy in matt color.
- 600 CFM max extraction power with one motor controlled by 3 speed settings.
- 2 halogen lights give exceptionally bright worktop illumination.

## FEATURES

Hood finishing	stainless steel and matt color
Motor	1
Speed	3
Hood control	electronic
Halogen lights	2
Filters	baffle stainless steel
Max extraction power	600 CFM

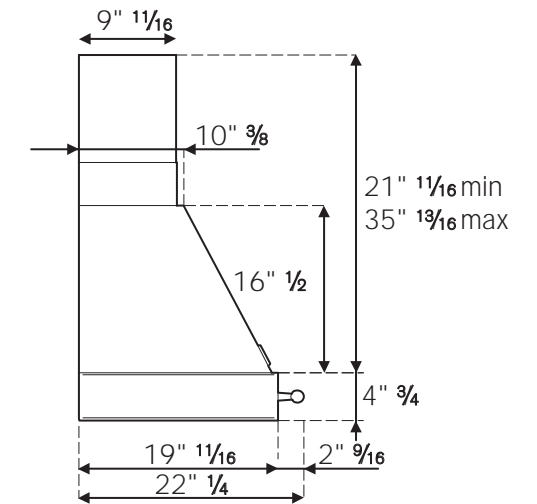
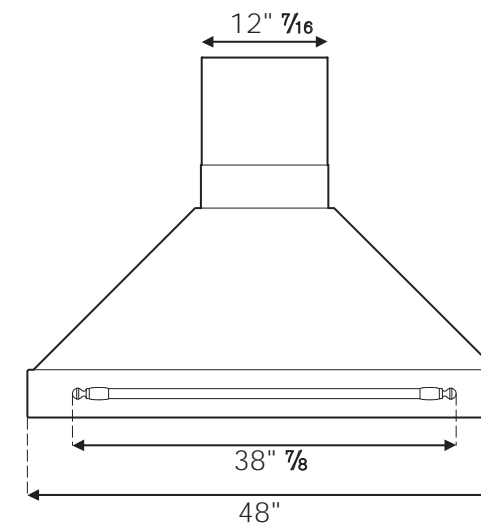
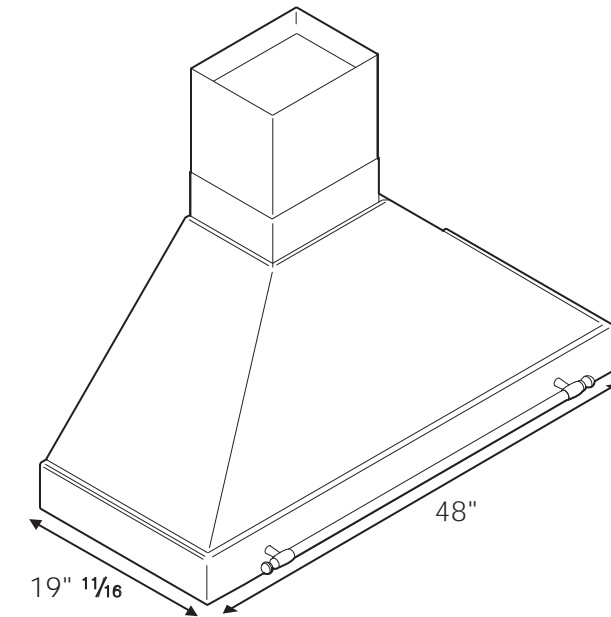
## TECHNICAL SPECIFICATIONS

Voltage, Frequency	120 V 60 Hz
Max Amp usage, power rating	3.3 A - 400 W
Certification	CSA
Warranty	2 years parts and labor

## ACCESSORIES

Duct Extension Kit	code 901363
Recirculation Kit	code 901395

Duct cover included



## INSTALLATION INSTRUCTIONS

KC48 HER NE, K48 HER X/14

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# BERTAZZONI HERITAGE SERIES

36" CANOPY AND BASE HOOD

KC36 HER NE, K36 HER X/14

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Hood finishing	stainless steel and matt color
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Hood control	electronic
Halogen lights	2
Filters	baffle stainless steel
Max extraction power	600 CFM

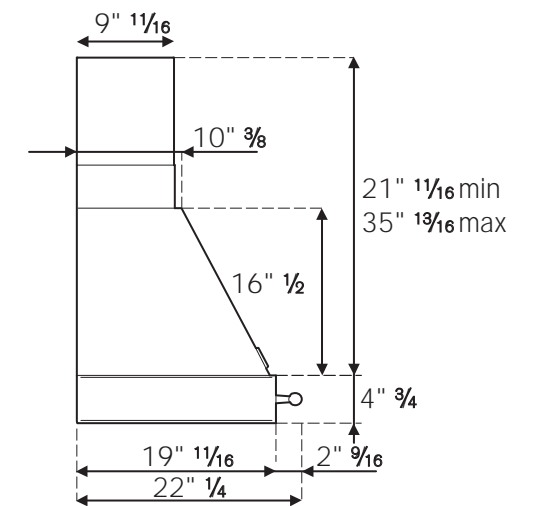
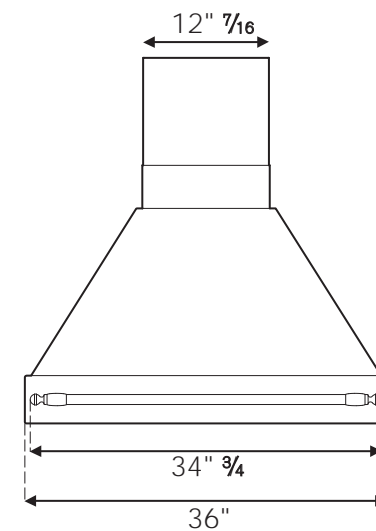
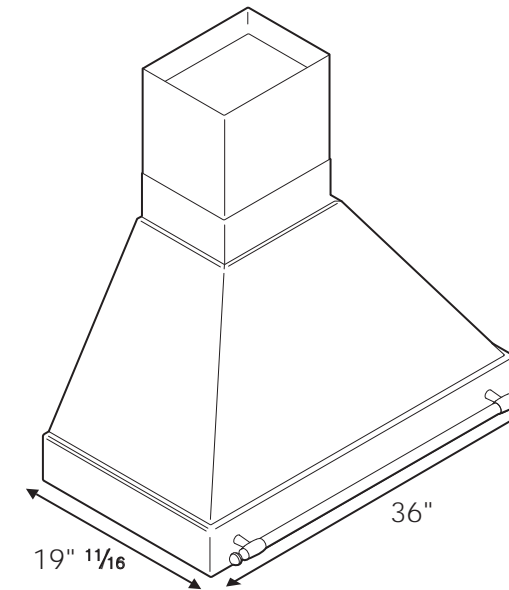
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# INSTALLATION INSTRUCTIONS

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