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**BERTAZZONI**  
**PROFESSIONAL SERIES**  
FREESTANDING

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**BERTAZZONI**  
**MASTER SERIES**  
FREESTANDING

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**BERTAZZONI**  
**HERITAGE SERIES**  
FREESTANDING



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# Your style, our quality

Bertazzoni ranges are precision engineered to the highest specifications for exceptional reliability and durability. With the imaginative details and good looks for which Italians are renowned, a Bertazzoni inspires all the delights of good living at home.

There is a Bertazzoni range to suit your style perfectly. The Bertazzoni Professional Series, pinnacle of contemporary design and technology, now has more ranges also available with electric self-cleaning ovens.

The Bertazzoni Heritage Series is strong on traditional appeal, without compromising on modern performance quality. And now our latest introduction, the Bertazzoni Master Series, represents all the well-known Bertazzoni virtues in a distinctive classic style.

Our ventilation hoods have new models added, designed with enhanced performance to fit under cabinets or in custom housing.

Homeowners appreciate the ease and elegance of a Bertazzoni in their kitchens. With its strong and superior design, fit and finish, a Bertazzoni range will last a lifetime.



# The food and cooking of Emilia-Romagna

**Bertazzoni is an independent family company based in Emilia-Romagna, famous heartland of Italian food and cooking. We manufacture only cooking appliances, and fully understand the skills and needs of the modern cook.**

Like all families in Emilia-Romagna, the Bertazzonis have the great traditions of food and cooking in their blood. These go back to the time when Rome ruled the world and this land of abundance was known as 'the breadbasket of the Roman Empire', which grew not only fresh produce but preserved foods such as hams and cheeses, vinegars and wines. With some of the richest soil in Italy, Emilia-Romagna is today intensively

cultivated with fields and orchards. The region is also Italy's most important for beef and pork. It is the source of so many foods prized both locally and around the world for their quality.

White truffles, wild mushrooms, vegetables, greens and legumes of all sorts are grown here, and often cooked in soups or with pasta. Polenta and chestnuts, distinctive breads and rice with short, ovular grains used in risotto are also prized. Most Italian tomatoes come from the region, and many are canned and exported along with many fruits, such as cherries, plums and quince.



This land of abundance was once known as 'the breadbasket of the Roman Empire'.





*“The culinary traditions and recipes of Emilia-Romagna have also become famous all over the world.”*



Along with Parmesan cheese and Parma ham, Balsamic vinegar is one of the region's most prized commodities, made with as much care as wine, and aged in casks for up to 25 years.

The time-honoured home meal comprises appetizer, starter, first course, second course, pies and fruits. It is an experience of wonderful variety, aromas and colors.

Antipasto may feature anything from vegetables with prosciutto to pears with Parmesan and balsamic vinegar.

The beloved pasta is accompanied by any amount of sauces, from perfumed meat to the many vegetable ragus. Risottos go with almost every flavor and every occasion, as a side dish or starter.

The meats of the region – chickens, beef, veal, pork – are cooked in many sauces,

full of taste. Rabbit is also popular. Along the Adriatic coast, seafood appears frequently in dishes such as brodetto (fish stew) cooked with plenty of tomato and black pepper. Fish is served with fragrant Italian oil, garlic and parsley.

Fruit, especially home grown peaches, cherries, strawberries and pears, as well as nuts, are the usual finale. Sweet ravioli with winter fruits and red wine, and desserts with fresh chestnuts also appear in the colder months.

The wines drunk with this delicious fare would be a slightly bubbly Lambrusco from Emilia, or the red Sangiovese and dry white Trebbiano from Romagna.









# A family company of quality and innovation

It all started in the late 19<sup>th</sup> century when Francesco Bertazzoni, founder of the dynasty, saw wood burning stoves arrive in his home town of Guastalla brought by Austrian trainmen on the railroad that connected with the industrial centers of the north.

Then as now, Emilia-Romagna was the heartland of Italian food, and these wood-burning stoves set Francesco to thinking. So some years later he and his son Antonio decided to make their own stoves like the ones they had seen – just for local use and to begin with, and in very small quantities. They were soon a success and before long the Bertazzoni name became known across Italy.

The family built their first factory in 1909, and expanded again in the 1920s making cooking stoves on a much larger scale. After the upheavals in Europe during the 30s and 40s, opportunities opened up in the 1950s, with the discovery of oil and gas in the Po River Basin, which brought new wealth to the economy of the region.

In 1953, the Bertazzonis' first gas tabletop units were introduced. The first gas stoves began production in 1955, further perfected in 1958 with the addition of an oven. The company continued to prosper throughout the 1950s and in 1959-60 when the first overseas sales were made.

Overseas markets expanded and Bertazzoni started selling in North America in 2005. Today our cooking appliances are exported to 60 countries around the world selling at the top end of the market through a quality dealer network.

Production in large modern plants has doubled since 1998. Bertazzoni uses advanced manufacturing techniques adopted from the auto industry. These involve minimal stocks, streamlined flows, and reduced lead times.

With product differentiation and specialisation, the business strategy has evolved to match the market expectations for higher performance cooking appliances. With new models added regularly there will always be a Bertazzoni to set the style of modern cooking.



A promotional poster from 1922. This luxury nickel plated model was made using production principles learned by Napoleone Bertazzoni while working with Fiat in Turin.

Paolo Bertazzoni, right, head of the family company, in the Guastalla factory.











# Bertazzoni Green

**Bertazzoni's home is in the beautiful and productive lands of Emilia-Romagna. The family business has always understood the relationship between its activities and the environment.**

Which is why we make sure that our ranges, cooktops and accessories are built as efficiently as possible using materials that are recyclable and not harmful to the environment. And we make sure that operating a Bertazzoni product means using energy as efficiently as possible.

## **Our materials are safe and recyclable**

Ranges, cooktops, ventilation hoods and accessories are mainly made from stainless steel as well as other metals, with few plastic parts. This means that 99% of materials we use for making our products, as well as the packaging it comes in, are recyclable.

All materials we use retain their composition when kept in contact with common food substances (like water and oil). Bertazzoni is RoHS compliant (Restriction of Hazardous Substances). That means our selected suppliers and materials are safe.

## **Our products use energy efficiently**

Ever since Bertazzoni switched its attention from wood burning stoves to gas half a century ago, the company has been responsive to the needs of energy efficiency, the climate and the environment.

Technology is applied to the constant improvement in fuel efficiency and fuels types of Bertazzoni cooking appliances.

The design of burners permits low carbon monoxide emission, obtaining a very clean combustion. This means that pots to be placed closer to the flame increasing efficiency, with shorter boiling times and less gas consumption.

All our gas and electric ovens have true convection cooking modes. This allows cooking temperatures to be reduced saving on gas and electricity. Oven cavities have new, thicker insulating materials, and oven doors are at least tripled-glazed to improve energy efficiency.

## **Our factory respects the environment**

Employing up-to-the minute environmental practices, advanced production techniques at the Bertazzoni's Guastalla factory in Italy make it a good neighbor, with material reuse and recycling, energy efficiency, and reduced pollution.

At Bertazzoni we are committed to sustainability, safety and efficiency in all our activities and operations.



# Cooking with a Bertazzoni

## The cooktops & burners

Different size gas burners give cooking great versatility and accuracy. Exclusive multi-sector burners provide high-efficiency, from full power to a delicate low simmer.

The design of burners gives a very clean combustion with low carbon monoxide emissions. This means that pots are placed closer to the flame, reaching boiling point more quickly and reducing gas consumption during cooking. Cooktops on 48" models also have an electric griddle.

The one-touch, child safety ignition system lets you light and adjust burners with one hand. The gas flow automatically stops if the flame goes out, even when electrical power is cut.

Bertazzoni's one-piece worktop molding is best-in-class. With sealed burners and no gaps, cleaning is fast and easy. Heavy-duty cast iron grates allow easy movement all pots.

All ranges are equipped with simmer and wok rings in cast iron. Steel and cast iron griddle plates are available as accessories.







*“Oven doors have at least triple-glass insulation for minimum heat loss.”*

**The gas ovens**

Bertazzoni gas ovens excel in all types of cooking and food preparation. For convection cooking, the balanced air-flow with fan ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It allows you to reduce the temperature setting and save on gas. Settings also include low temperature dehydration, and fan-only defrosting.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan.

For broiling, the full-width infrared gas grill gives powerful searing and broiling over a large surface area. Electric ignition operates both oven and grill.

Ovens have a large capacity and four rack positions. Multi-level cooking allows several dishes to be cooked at the same time. Two internal lights give ample illumination at each of the levels.

Oven doors have at least triple-glass insulation for minimum heat loss. New thicker materials are also used to insulate the cavity for greater energy efficiency.

Cleaning is easy with the removable full-screen inner glass oven window. Ample storage is provided as standard below the oven.



**The Electric self-cleaning ovens**

Bertazzoni ranges are now available with self-clean electric ovens. They have nine cooking modes including non-convection baking, convection and turbo, combined convection and broiler, and low-temperature proving and warming modes.

For convection cooking, the balanced air-flow with fan ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It allows you to reduce the temperature setting and save on energy.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan.

Oven modes are operated electronically, giving precise control between 100°F and 500°F. Oven doors have quadruple-glass insulation. New, thicker materials also used to insulate the oven cavity to improve efficiency.

The special pyrolytic lining allows the oven to self-clean. This involves setting the 2½ hour cleaning cycle (850°F) which reduces all grease, fat and other deposits to a residue dust that is easily removed. The lining is then wiped clean with a damp cloth.



**The ventilation hoods**

Bertazzoni ranges should always be paired with a Bertazzoni ventilation hood for best performance and style. Bertazzoni hoods are available as canopy design for ducted or undermount installation and as liners. They can be installed under a cabinet or with the optional duct covers of varying width. Halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe.

Canopy hoods match the design of Professional Series, Master Series and Heritage Series ranges. They can be installed under a cabinet or with the optional duct covers of varying width. They have mesh or baffle filters and three settings for different extraction levels. The canopy chimney is height adjustable.

Insert hoods with baffle filters are designed for use with custom canopies or inside wall cabinets. Two motors controlled by three settings give a high-performance at different extraction levels.

Perimeter insert hoods draw air through a narrow opening around the base, thus accelerating the air flow and reducing noise. They have three settings for different extraction levels.





# PROFESSIONAL SERIES

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**Ranges**  
48 6-burner, electric ovens, self-clean  
48 6-burner gas range, electric griddle

36 6-burner, electric self-clean oven  
36 5-burner, electric self-clean oven  
36 6-burner gas range  
36 5-burner gas range

30 4-burner, electric self-clean oven  
30 4-burner gas range

24 4-burner gas range

**I**nspired by the skills and needs of the serious cook, the Bertazzoni Professional Series brings Italian passion and know-how to the heart of your home.

The ranges combine clean lines, perfect proportions, and functional, ergonomic design. They feature one-piece stainless-steel worktops, precision engineered burners, safe and reliable ignition systems, easy controls, and a powerful, flexible and accurate cooking performance.

This year ranges with multi-function self-cleaning electric ovens have been introduced bringing the choice of further flexibility and efficiency to your kitchen plan.

To suit the size and layout of your kitchen exactly, the Bertazzoni Professional Series is available in 48-inch, 36-inch, 30-inch and 24-inch widths.

Ventilation hoods force away unwanted steam and heat. New, powerful insert models give improved built-in options. Classic Italian color options are also available as an alternative to the cool, stainless-steel finish







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**PROFESSIONAL SERIES**

48 electric ovens, self-clean

48 gas range, electric griddle

These super-wide 48-inch gas ranges are an uncompromising statement of power and prestige in your kitchen. The cooktop has six gas burners with one a triple-ring burner, and a stainless-steel electric griddle.

The two gas ovens give great flexibility to your cooking. The main oven has a balanced air-flow fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting.

The range is now available with self-clean electric ovens. The main electric oven has nine functions, from convection, baking and roasting to warming. The useful auxiliary oven, without fan, has four modes. Quadruple-glass doors minimise heat loss.

48" Professional Series canopy hoods are available with single or dual motors. Matching backsplashes and accessories are also available.







## PROFESSIONAL SERIES

36 gas ranges

36 electric self-clean oven ranges

These are the famous Professional Series models that established the name of Bertazzoni in North America. They have five or six burners featuring the exclusive triple-ring, high-efficiency burner with separately controlled flames. The gas oven has a balanced air-flow fan to provide even heat distribution for single and multi-level roasting and baking.

The range is now also available with self-clean electric oven, which has nine functions, from convection, baking and roasting to warming.

A 36-inch rangetop in five- and six-burner versions as well as a matching range hoods, single or dual motors, and backsplashes are also available.



**Stainless-steel griddle.** This convenient optional accessory brings even and fast griddle cooking to your worktop. Built of thick 1/4-inch stainless steel, it is placed over two burners.





## PROFESSIONAL SERIES

30 gas range  
30 electric self-clean oven range

This popular size gives great versatility to your kitchen design and is ideal where a new range is needed to fit into existing cabinetry. The 30-inch gas ranges offer all the same remarkable engineering quality and cooking performance as the larger ranges in the Professional Series.

The range is now also available with self-clean electric oven with nine functions, from convection, baking and roasting to warming.

A Matching 30-inch backsplash and accessories are also available.

## PROFESSIONAL SERIES

24 gas range

This Bertazzoni Professional Series model features the full performance and quality of the wider models, in a compact design for the smaller kitchen. It has four burners including a triple-ring high-efficiency burner, and gas oven with gas broiler. A matching 24-inch professional range hood, backsplash and accessories are also available.



**Telescopic slide shelf.** This optional accessory allows you to slide out the shelf fully and safely. It is very useful when you want to check or turn hot food, or when taking baked food out of the oven. The shelf is simple to install, and the action is smooth and easy. It is available for all models except the 24-inch range.











## PROFESSIONAL SERIES COLORS

Classic colors of Italy for the Bertazzoni Professional Series are realised in a fully durable, triple-layer coating on steel using the latest processes developed for the luxury automobile industry.

Colors are applied to the oven door, lower access panel and sides of the unit, contrasting elegantly with the stainless-steel worktop.

The finish is acid and temperature resistant to give you a long-lasting lustre, and bring a new dimension to the design and style of your kitchen.

### Installation

The Bertazzoni Professional Series range cookers can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch back guard is provided with every unit.

Side trims are available in matching colours.

Optional 2-inch back guard, island trim and toeckick panel are available for every size.

Overleaf, 36 Professional Series Gas Range in yellow (X36 6 GGV GI).







**PROFESSIONAL SERIES**  
48 6-BURNER, ELECTRIC  
OVENS, SELF-CLEAN  
48 6-BURNER GAS RANGE,  
ELECTRIC GRIDDLE

CREMA/CREAM  
ROSSO/RED  
VINO/BURGUNDY  
NERO/BLACK  
BIANCO/PURE WHITE  
GIALLO/YELLOW  
VERDE/GREEN  
BLU/BLUE



**PROFESSIONAL SERIES**  
36 6-BURNER, ELECTRIC  
SELF-CLEAN OVEN  
36 5-BURNER, ELECTRIC  
SELF-CLEAN OVEN  
36 6-BURNER GAS RANGE  
36 5-BURNER GAS RANGE

CREMA/CREAM  
ROSSO/RED  
VINO/BURGUNDY  
NERO/BLACK  
BIANCO/PURE WHITE  
GIALLO/YELLOW  
VERDE/GREEN  
BLU/BLUE



**PROFESSIONAL SERIES**  
30 4-BURNER, ELECTRIC  
SELF-CLEAN OVEN  
30 4-BURNER GAS RANGE

BIANCO/PURE WHITE  
ROSSO/RED  
VINO/BURGUNDY  
NERO/BLACK







48 Professional Series,  
X48 6G PIR NE with KU48  
ventilation hood.  
(Narrow Duct Cover 901262)



# MASTER SERIES

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## Ranges

48 6-burner gas range XS

36 5-burner gas range XS

36 5-burner gas range XT

36 5-burner gas range XE

30 4-burner gas range XS

30 4-burner gas range XT

30 4-burner gas range XE

The classic good looks of these new ranges from Bertazzoni command immediate attention with their large round soft-touch knobs, professional-style handles and bold temperature dial on the control panel.

The ranges have one-piece high-efficiency worktops, large capacity gas convection ovens and full-width infrared gas broilers. They are available in a 48-inch width with six-burner worktop, 36-inch widths with five-burner worktops and 30-inch widths with four burner worktops.

If you take your cooking seriously these new Bertazzoni Master Series models will give you the true touch of the professional. They can handle large families or parties with ease and panache, bringing style and a new sense of adventure to your kitchen.









*“All the well-known Bertazzoni virtues in a new and distinctive classic style.”*



Above, a classic style facia dial that gives a check on the oven temperature, from 'Preheat' through 'Medium' to 'Hot'.

Left, Bertazzoni Master Series 36 Five-Burner Gas Range XS with Master Series Hood K36 HD 2X.

**B**ertazzoni Master Series ranges are for the sheer enjoyment of cooking. Eye-catching centerpieces, they are styled to complement the design of modern kitchens. The new ranges have standard dimensions and proportions designed to work with existing kitchen layouts and units.

The 48-inch double-oven gas range has a cooktop with six burners and a stainless-steel electric griddle. The main oven has a balanced air-flow fan and gas broiler with a facia dial to check the heat of the oven. The useful auxiliary oven, without fan, has a special low temperature setting.

All models have easy-clean worktops and burners to suit any style of cooking including a high-performance, dual-ring wok burner that gives you precise control from low simmer to high output. Professional-style pan supports in cast iron can easily handle the largest cookware.

The large ovens with separate full-width broiler have fully insulated triple-glass doors which open down flat for easy access and sure handling of roasting pans and casseroles.

Standard equipment on the Bertazzoni Master Series XT, XS and XE models includes a solid bar handle for the oven door and large, easy-to-use, soft-touch rubber control knobs with one-touch ignition.

The Bertazzoni Master Series XS models also have a classic style facia dial that gives a check on the oven temperature, from 'Preheat' through 'Medium' to 'High'. The high-end XT models include a handrail for the worktop as well as the facia dial.

Options on all models include back splashes, hoods and accessories from the Bertazzoni Professional and Modular Series.

#### Installation

The Bertazzoni Master Series range cookers can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch back guard is provided with every unit.

Toe kick panels and side trims are available.

Optional 2-inch backguard and island trims are available for every size.







# HERITAGE SERIES

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## Ranges

48 6-burner gas range, electric griddle

36 6-burner gas range

30 4-burner gas range

First introduced to celebrate the company's 125<sup>th</sup> anniversary, Bertazzoni Heritage Series gas ranges are inspired by the family company's wood burning stoves from the early 20<sup>th</sup> century.

The ranges combine all the latest technology and advanced engineering of contemporary models perfectly matched with traditional appeal of yesteryear's style. Each range carries the signature of Antonio, son of founder Francesco Bertazzoni, and the man whose energy and imagination originally made Bertazzoni stoves so popular throughout Italy.

There are 48-inch, 36-inch and 30-inch models in the Bertazzoni Heritage Series, all with three color options. Accessory equipment includes matching range hoods.





HIGH

Antonio Bertazzoni 1882



*“The latest technology and advanced engineering are perfectly matched with the appeal of traditional style.”*

**The 48-inch model is a magnificent free-standing gas range with six burners and electric griddle. The main oven has a balanced air-flow fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting.**

The Bertazzoni Heritage Series 36-inch range has six burners. The oven has a balanced air-flow fan to provide even heat distribution for single and multi-level roasting and baking.

The 30-inch model is a freestanding gas range with four cooktop burners. The versatile size is ideal where a new range is needed to fit into existing cabinetry.

All the ranges include an exclusive triple-ring, high-efficiency burner with separately controlled flames. Matching range hoods and backsplashes are designed to match in with the traditional style of the ranges.

Toe kick panels and side trims are available in matching colors.

**The heritage**  
The 'Antonio Bertazzoni Signature' on each range celebrates the beginnings of the company in 1882. Engineer Francesco Bertazzoni and his son Antonio had been impressed by the wood-burning cooking stoves that began to arrive from Austria into their part of Italy. So they decided to make their own – just for local use and to begin with, and in very small quantities.

It was the start of an outstanding success story. By the early 20<sup>th</sup> century Antonio was exhibiting at trade fairs around the country, and his wood burning stoves won the Grand Cup of Honour and Gold Medal in Florence. Bertazzoni soon became a well-known name throughout Italy.

An early Bertazzoni wood-burning stove.









**HERITAGE SERIES**  
48 6-BURNER GAS RANGE,  
ELECTRIC GRIDDLE

NERO/BLACK  
CREMA/CREAM  
VINO/BURGUNDY



**Finishes and colors**

The Bertazzoni Heritage Series fulfils its traditional appeal with bright chrome finishes combined with brushed stainless steel. The worktop handle and range knobs are solid metal. All the Heritage Series ranges are available in Matt Black, Matt Burgundy or Matt Cream, colors that enhance the authentic old-style look. All Heritage Series have matching canopy hoods in the same color. Additional available install accessories are the backsplash, the toekick and the side trims.

**Installation**

The Bertazzoni Heritage Series range cookers can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch back guard is provided with every unit.

Matching backsplashes and accessories are also available.

**HERITAGE SERIES**  
36 6-BURNER GAS RANGE

NERO/BLACK  
CREMA/CREAM  
VINO/BURGUNDY



**HERITAGE SERIES**  
30 4-BURNER GAS RANGE

NERO/BLACK  
CREMA/CREAM  
VINO/BURGUNDY





# SPECIFICATIONS

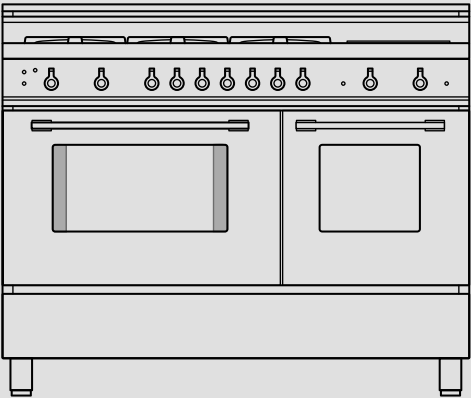
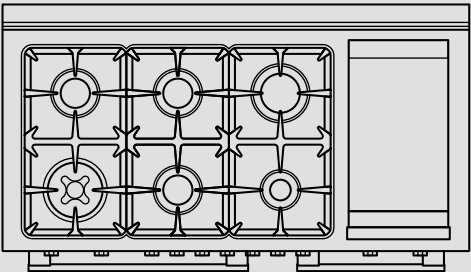
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BERTAZZONI  
PROFESSIONAL SERIES  
48 6-BURNER, ELECTRIC OVENS,  
SELF-CLEAN  
ELECTRIC GRIDDLE

	Range 48 X48 6G PIR X <sup>1)</sup> 6 burners
Electric oven, 9 cooking modes (not with auxiliary oven)	convection, baking, roasting, turbo, convection broiling, dehydrate, proofing, warming, broiling, cleaning mode
Electric oven, 4 functions (auxiliary oven)	lower heating element, upper heating element, electric broiler, light
Safety device	•
<b>Dimensions</b>	
Width	48"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Main oven	23 1/4" x 14 1/2" x 17 1/4" = 3.40 ft³
Auxiliary oven	11 3/4" x 14 1/2" x 17 1/4" = 1.70 ft³
<b>Burner power</b>	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Electric griddle	1100 W

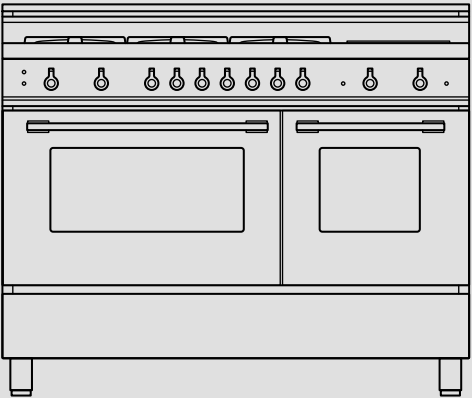
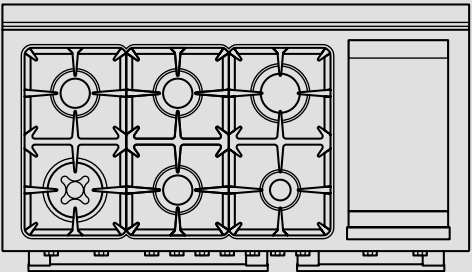
<sup>1)</sup> X48 6G PIR BI, X48 6G PIR RO, X48 6G PIR VI, X48 6G PIR NE, X48 6G PIR CR, X48 6G PIR GI, X48 6G PIR VE, X48 6G PIR BL  
Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.



BERTAZZONI  
PROFESSIONAL SERIES  
48 6-BURNER GAS RANGE,  
ELECTRIC GRIDDLE

	Range 48 X48 6G GGV X <sup>1)</sup> 6 burners
Gas oven	•
Gas grill	• not with auxiliary oven
Safety device	•
Convection	• not with auxiliary oven
Storage compartment	•
<b>Dimensions</b>	
Width	48"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Main oven	23 3/4" x 14 1/4" x 18 1/4" = 3.60 ft³
Auxiliary oven	14 1/2" x 14 1/4" x 18 1/4" = 2.20 ft³
<b>Burner power</b>	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Electric griddle	1100 W

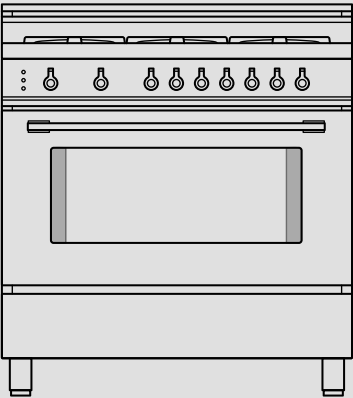
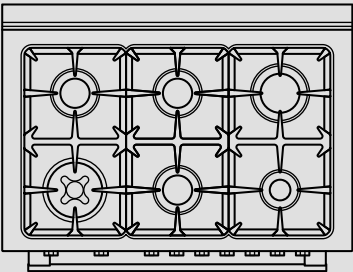
<sup>1)</sup> X48 6G GGV BI, X48 6G GGV RO, X48 6G GGV VI, X48 6G GGV NE, X48 6G GGV CR, X48 6G GGV GI, X48 6G GGV VE, X48 6G GGV BL  
Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.



BERTAZZONI  
PROFESSIONAL SERIES  
36 6-BURNER, ELECTRIC SELF-CLEAN OVEN  
36 5-BURNER, ELECTRIC SELF-CLEAN OVEN

	Range 36 X36 6 PIR X <sup>1)</sup> 6 burners	Range 36 X36 5 PIR X <sup>2)</sup> 5 burners
Electric oven, 9 cooking modes	convection, baking, roasting, turbo, convection broiling, dehydrate, proofing, warming, broiling, cleaning mode	
Safety device	•	
Convection	•	
<b>Dimensions</b>		
Width	36"	
Depth side panel	24"	
Total depth	25 1/8"	
Height	35 1/2" – 37 1/4"	
Oven	27 1/2" x 14 1/2" x 17 1/4"	
Oven volume	4.0 ft³	
<b>Burner power</b>		
Dual wok	12000 + 3000 Btu/h	
Rapid	11000 Btu/h	
Semi-rapid	6500 Btu/h	
Auxiliary	3400 Btu/h	
Simmer rate	750 Btu/h	

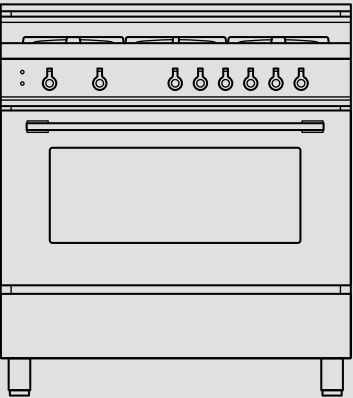
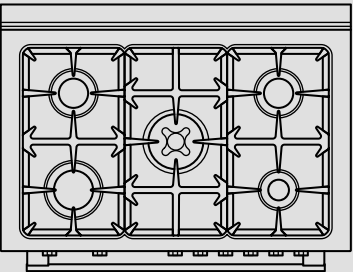
<sup>1)</sup> X36 6 PIR BI, X36 6 PIR RO, X36 6 PIR VI, X36 6 PIR NE, X36 6 PIR CR, X36 6 PIR GI, X36 6 PIR VE, X36 6 PIR BL  
Comes with a standard 4" backguard. Optional 2" backguard, flat island trim, side trim and toekick panel available.  
<sup>2)</sup> X36 5 PIR BI, X36 5 PIR RO, X36 5 PIR VI, X36 5 PIR NE, X36 5 PIR CR, X36 5 PIR GI, X36 5 PIR VE, X36 5 PIR BL  
Comes with a standard 4" backguard. Optional 2" backguard, flat island trim, side trim and toekick panel available.



BERTAZZONI  
PROFESSIONAL SERIES  
36 6-BURNER GAS RANGE  
36 5-BURNER GAS RANGE

	Range 36 X36 6 GGV X <sup>1)</sup> 6 burners	Range 36 X36 5 GGV X <sup>2)</sup> 5 burners
Gas oven	•	•
Gas grill	•	•
Safety device	•	•
Convection	•	•
Storage compartment	•	•
<b>Dimensions</b>		
Width	36"	
Depth side panel	24"	
Total depth	25 1/8"	
Height	35 1/2" – 37 1/4"	
Oven	29 1/2" x 14 1/2" x 18 1/8"	
Oven volume	4.4 ft³	
<b>Burner power</b>		
Dual wok	12000 + 3000 Btu/h	
Rapid	11000 Btu/h	
Semi-rapid	6500 Btu/h	
Auxiliary	3400 Btu/h	
Simmer rate	750 Btu/h	

<sup>1)</sup> X36 6 GGV BI, X36 6 GGV RO, X36 6 GGV VI, X36 6 GGV NE, X36 6 GGV CR, X36 6 GGV GI, X36 6 GGV VE, X36 6 GGV BL  
Comes with a standard 4" backguard.  
Optional 2" backguard and flat island trim available.  
Available with LPG factory setting (X36 6 GGV X LPG).  
<sup>2)</sup> X36 5 GGV BI, X36 5 GGV RO, X36 5 GGV VI, X36 5 GGV NE, X36 5 GGV CR, X36 5 GGV GI, X36 5 GGV VE, X36 5 GGV BL  
Comes with a standard 4" backguard. Optional 2" backguard and flat island trim available. Available with LPG factory setting (X36 5 GGV X LPG).

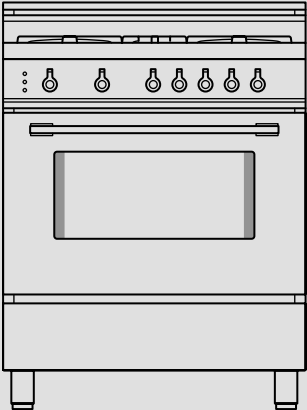
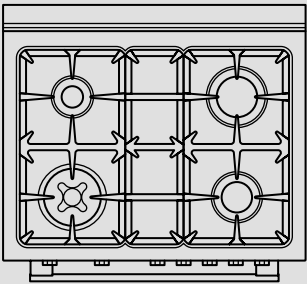




BERTAZZONI  
PROFESSIONAL SERIES  
30 4-BURNER, ELECTRIC SELF-CLEAN OVEN

	<b>Range 30</b> X30 4 PIR X <sup>1)</sup> 4 burners
Electric oven, 9 cooking modes	convection, baking, roasting, turbo, convection broiling, dehydrate, proofing, warming, broiling, cleaning mode
Safety device	•
Convection	•
<b>Dimensions</b>	
Width	30"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	23 1/4" x 14 1/2" x 17 1/4"
Oven volume	3.4 ft <sup>3</sup>
<b>Burner power</b>	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

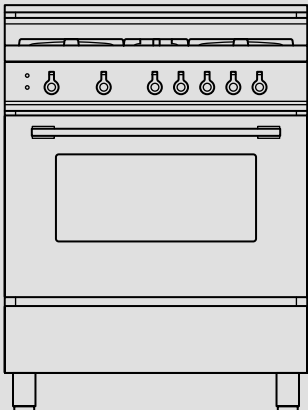
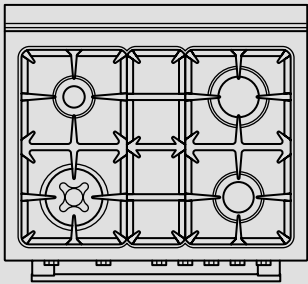
<sup>1)</sup> X30 4 PIR BI, X30 4 PIR RO, X30 4 PIR VI, X30 4 PIR NE  
Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.



BERTAZZONI  
PROFESSIONAL SERIES  
30 4-BURNER, GAS RANGE

	<b>Range 30</b> X30 4 GGV X <sup>1)</sup> 4-burners
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
<b>Dimensions</b>	
Width	30"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	23 3/4" x 14 1/4" x 18 1/4"
Oven volume	3.6 ft <sup>3</sup>
<b>Burner power</b>	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

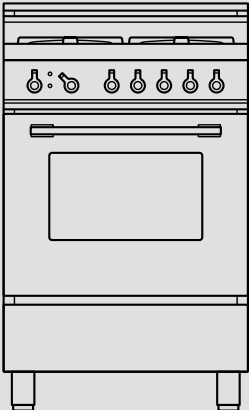
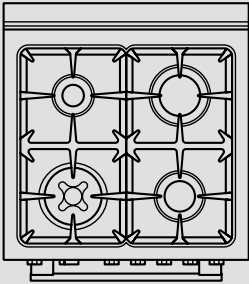
<sup>1)</sup> X30 4 GGV BI, X30 4 GGV RO, X30 4 GGV VI, X30 4 GGV NE  
Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.  
Available with LPG factory setting (X30 4 GGV X LPG).



BERTAZZONI  
PROFESSIONAL SERIES  
24 4-BURNER, GAS RANGE

	<b>Range 24</b> X24 4 GGV X 4 burners
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
<b>Dimensions</b>	
Width	24"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	17 1/4" x 14 1/4" x 16 3/4"
Oven volume	2.4 ft <sup>3</sup>
<b>Burner power</b>	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.

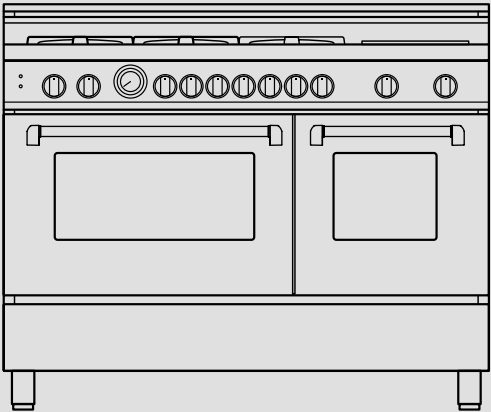
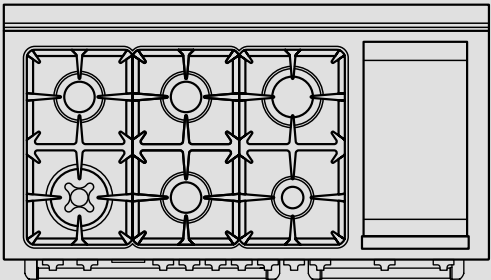




BERTAZZONI  
MASTER SERIES  
48 6-BURNER GAS RANGE XS  
ELECTRIC GRIDDLE

Range 48 A48 6G GGV XS <sup>1)</sup> 6 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
Oven temperature indicator	•
Worktop Handrail	n/a
Dimensions	
Width	48"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Main oven	23 3/4" x 14 1/4" x 18 1/4" = 3.60 ft³
Auxiliary oven	14 1/2" x 14 1/4" x 18 1/4" = 2.20 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Electric griddle	1100 W

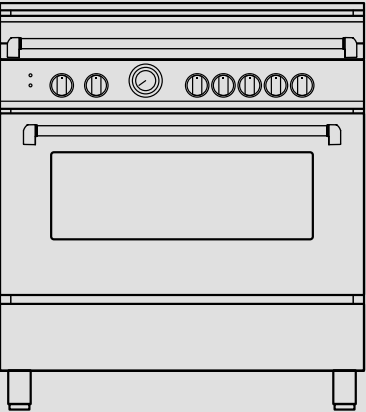
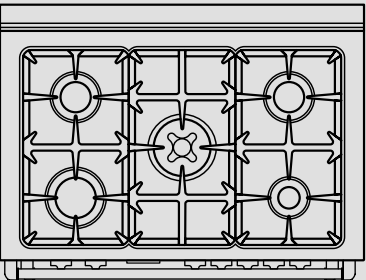
<sup>1)</sup> Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.



BERTAZZONI  
MASTER SERIES  
36 5-BURNER GAS RANGE XT

Range 36 A36 5 GGV XT <sup>1)</sup> 5 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
Oven temperature indicator	•
Worktop Handrail	•
Dimensions	
Width	36"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	29 1/2" x 14 1/8" x 18 1/8"
Oven volume	4.4 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

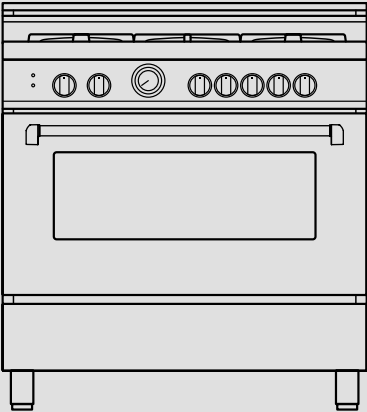
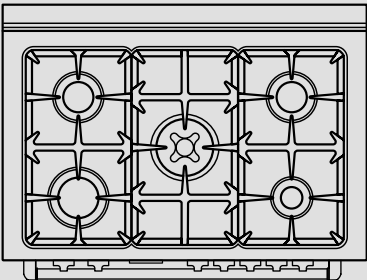
<sup>1)</sup> Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.



BERTAZZONI  
MASTER SERIES  
36 5-BURNER GAS RANGE XS

Range 36 A36 5 GGV XS <sup>1)</sup> 5 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
Oven temperature indicator	•
Worktop Handrail	n/a
Dimensions	
Width	36"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	29 1/2" x 14 1/8" x 18 1/8"
Oven volume	4.4 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

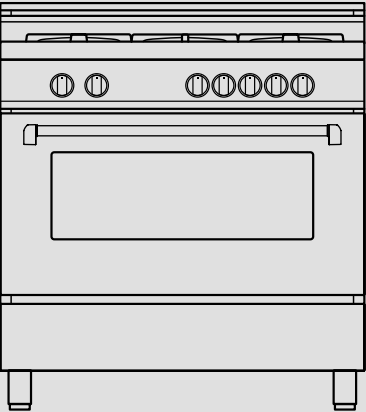
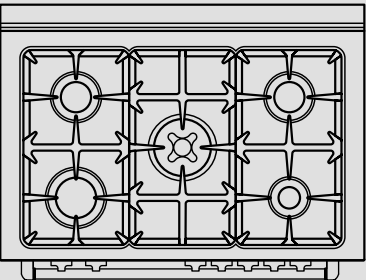
<sup>1)</sup> Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.



BERTAZZONI  
MASTER SERIES  
36 5-BURNER GAS RANGE XE

Range 36 A36 5 GGV XE <sup>1)</sup> 5 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	n/a
Oven temperature indicator	n/a
Worktop Handrail	n/a
Dimensions	
Width	36"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	29 1/2" x 18 1/8" x 18 1/8"
Oven volume	4.4 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

<sup>1)</sup> Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim and toekick panel available.

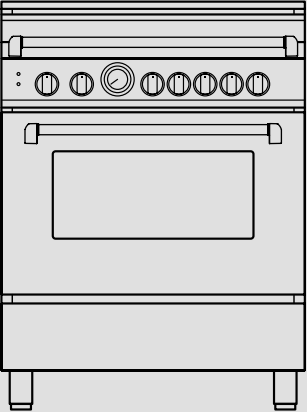
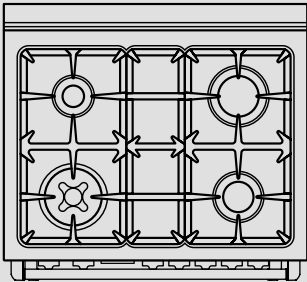




BERTAZZONI  
MASTER SERIES  
30 4-BURNER GAS RANGE XT

Range 30 A30 4 GGV XT <sup>1)</sup> 4 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
Oven temperature indicator	•
Worktop Handrail	•
Dimensions	
Width	30"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	23 3/4" x 14 1/4" x 18 1/4"
Oven volume	3.6 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

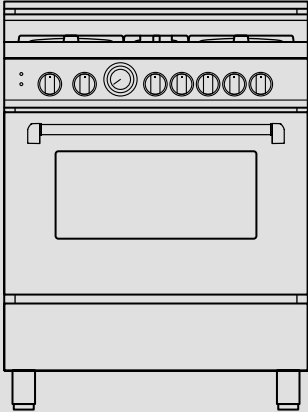
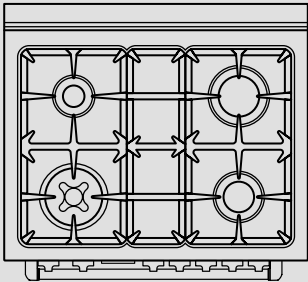
<sup>1)</sup> Comes with a standard 4" backguard.  
Optional 2" island raiser and flat island trim available.



BERTAZZONI  
MASTER SERIES  
30 4-BURNER GAS RANGE XS

Range 30 A30 4 GGV XS <sup>1)</sup> 4 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
Oven temperature indicator	•
Worktop Handrail	n/a
Dimensions	
Width	30"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	23 3/4" x 14 1/4" x 18 1/4"
Oven volume	3.6 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

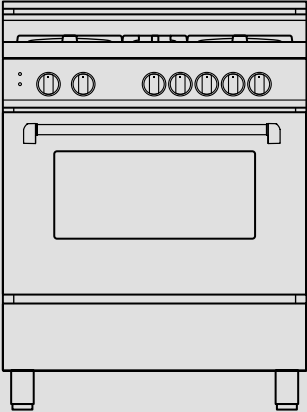
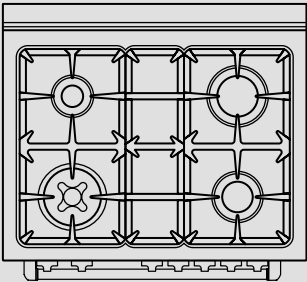
<sup>1)</sup> Comes with a standard 4" backguard.  
Optional 2" island raiser and flat island trim available.



BERTAZZONI  
MASTER SERIES  
30 4-BURNER GAS RANGE XE

Range 30 A30 4 GGV XE <sup>1)</sup> 4 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	n/a
Oven temperature indicator	n/a
Worktop Handrail	n/a
Dimensions	
Width	30"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	23 3/4" x 14 1/4" x 18 1/4"
Oven volume	3.6 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

<sup>1)</sup> Comes with a standard 4" backguard.  
Optional 2" island raiser and flat island trim available.

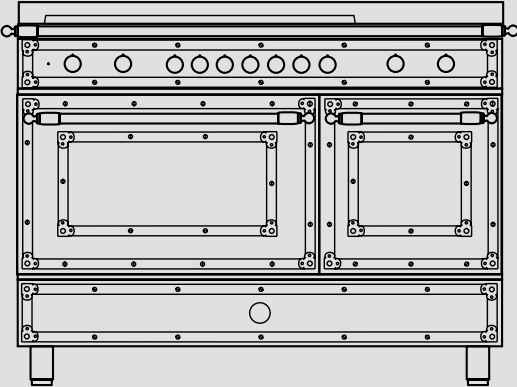
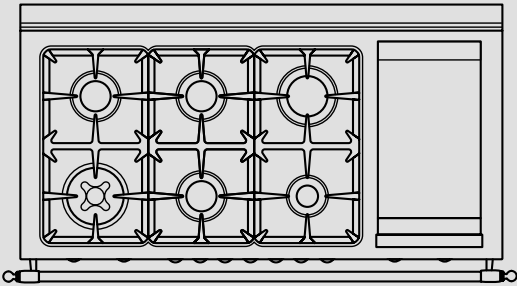




BERTAZZONI  
HERITAGE SERIES  
48 6-BURNER GAS RANGE,  
ELECTRIC GRIDDLE

Range 48 H48 6G GGV NE <sup>1)</sup> 6 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
Dimensions	
Width	48"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Main oven	23 3/4" x 14 1/4" x 18 1/4" = 3.60 ft³
Auxiliary oven	14 1/2" x 14 1/4" x 18 1/4" = 2.20 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Electric griddle	1100 w

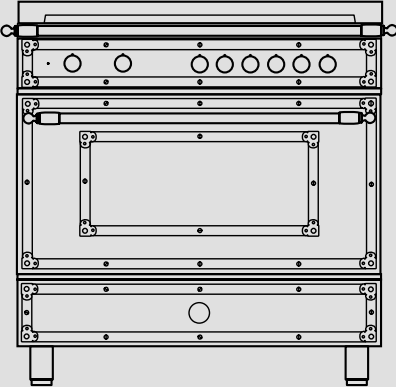
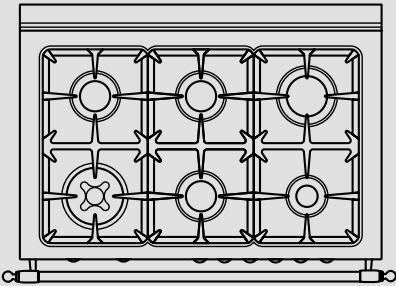
<sup>1)</sup> H48 6G GGV CR, H48 6G GGV VI  
Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim panel and toekick panel available.



BERTAZZONI  
HERITAGE SERIES  
36 6-BURNER GAS RANGE

Range 36 H36 6 GGV NE <sup>1)</sup> 6 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
Dimensions	
Width	36"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	29 1/2" x 14 1/8" x 18 1/8"
Oven volume	4.4 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

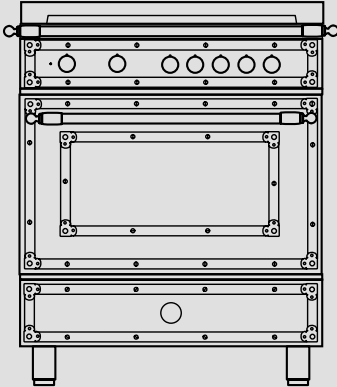
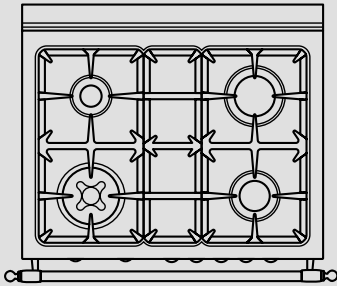
<sup>1)</sup> H36 6G GGV CR, H36 6G GGV VI  
Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim panel and toekick panel available.



BERTAZZONI  
HERITAGE SERIES  
30 4-BURNER GAS RANGE

Range 30 H30 4 GGV NE <sup>1)</sup> 4 burners	
Gas oven	•
Gas grill	•
Safety device	•
Convection	•
Storage compartment	•
Dimensions	
Width	30"
Depth side panel	24"
Total depth	25 1/8"
Height	35 1/2" – 37 1/4"
Oven	23 3/4" x 14 1/4" x 18 1/4"
Oven volume	3.6 ft³
Burner power	
Dual wok	12000 + 3000 Btu/h
Rapid	11000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h

<sup>1)</sup> H30 6G GGV CR, H30 6G GGV VI  
Comes with a standard 4" backguard.  
Optional 2" backguard, flat island trim, side trim panel and toekick panel available.

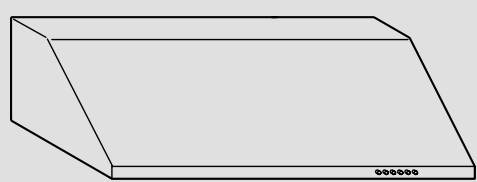
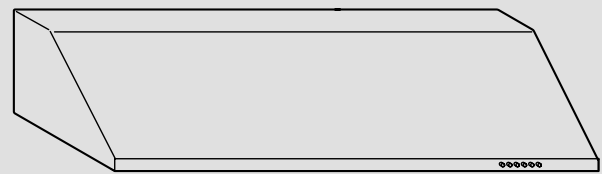




**BERTAZZONI  
PROFESSIONAL SERIES**  
48 UNDERMOUNT CANOPY HOOD, 1 MOTOR  
36 UNDERMOUNT CANOPY HOOD, 1 MOTOR

	Range Hood 48 KU48 PRO 1 X	Range Hood 36 KU36 PRO 1 X
Motors	1	1
Electronic control	•	•
Halogen lights	2	2
Filters	aluminium mesh <sup>1)</sup>	aluminium mesh <sup>1)</sup>
<b>Dimensions</b>		
Width	48"	36"
Depth	19"	18 5⁄8"
Height	10 1⁄8"	10 1⁄8"
Total Height (incl. duct cover)	46 3⁄8" – 82 1⁄8"	46 3⁄8" – 82 1⁄8"
Distance (fr. worktop)	25 1⁄2" – 31 1⁄2"	25 1⁄2" – 31 1⁄2"
Motor power	600 cfm	600 cfm

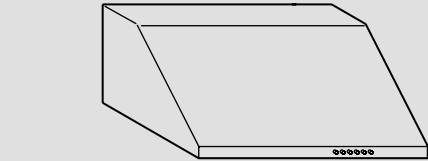
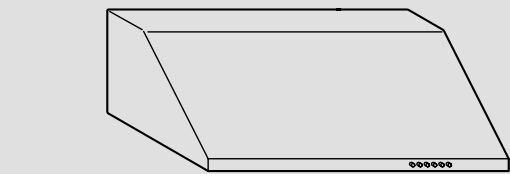
All KU hoods can be installed under 12-inch deep wall cabinets or with the optional height-adjustable narrow and large duct covers.  
Recirculation Kit (Item 901154) can be installed in combination with the narrow Duct Cover (item 901262), and large Duct Cover (item 901261 for 48inch - Item 901265 for 36inch).  
<sup>1)</sup> Optional: European Baffle Filter available



**BERTAZZONI  
PROFESSIONAL SERIES**  
30 UNDERMOUNT CANOPY HOOD, 1 MOTOR  
24 UNDERMOUNT CANOPY HOOD, 1 MOTOR

	Range Hood 30 KU30 PRO 1 X	Range Hood 24 KU24 PRO 1 X
Motors	1	1
Electronic control	•	•
Halogen lights	2	2
Filters	aluminium mesh <sup>1)</sup>	aluminium mesh <sup>1)</sup>
<b>Dimensions</b>		
Width	30"	24"
Depth	18 5⁄8"	18 5⁄8"
Height	10 1⁄8"	10 1⁄8"
Total Height (incl. duct cover)	46 3⁄8" – 82 1⁄8"	46 3⁄8" – 82 1⁄8"
Distance (fr. worktop)	25 1⁄2" – 31 1⁄2"	25 1⁄2" – 31 1⁄2"
Motor power	600 cfm	600 cfm

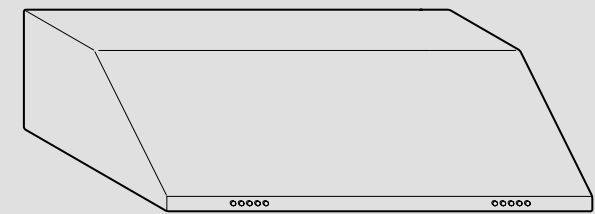
All KU hoods can be installed under 12-inch deep wall cabinets or with the optional height-adjustable narrow and large duct covers.  
Recirculation Kit (Item 901154) can be installed in combination with the narrow Duct Cover (Item 901262) and large Duct Cover (item 901266 for 30inch).  
<sup>1)</sup> Optional: European Baffle Filter available



**BERTAZZONI  
PROFESSIONAL SERIES**  
48 UNDERMOUNT CANOPY HOOD , 2 MOTORS

	Range Hood 48 KU48 PRO 2 X
Motors	2
Electronic control	•
Halogen lights	4
Filters	stainless steel baffle
<b>Dimensions</b>	
Width	48"
Depth	12" – 24 1⁄4"
Height	13 3⁄4"
Total Height (incl. duct cover)	50" – 85 1⁄2"
Distance (fr. worktop)	25 1⁄2" – 31 1⁄2"
Motor power	1200 cfm

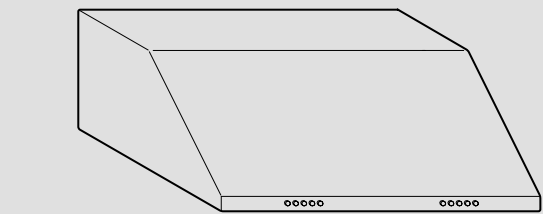
All KU hoods can be installed under 12-inch deep wall cabinets or with the optional height-adjustable narrow and large duct covers.  
Optional: Duct Cover Medium (Item 901263), Duct Cover Large (Item 901261), Air Bracket (Item 901264)



**BERTAZZONI  
PROFESSIONAL SERIES**  
36 UNDERMOUNT CANOPY HOOD, 2 MOTORS

	Range Hood 36 KU36 PRO 2 X
Motors	2
Electronic control	•
Halogen lights	4
Filters	stainless steel baffle
<b>Dimensions</b>	
Width	36"
Depth	12" – 24 1⁄4"
Height	13 3⁄4"
Total Height (incl. duct cover)	50" – 85 1⁄2"
Distance (fr. worktop)	25 1⁄2" – 31 1⁄2"
Motor power	1200 cfm

All KU hoods can be installed under 12-inch deep wall cabinets or with the optional height-adjustable narrow and large duct covers.  
Optional: Duct Cover Medium (Item 901263), Duct Cover Large (Item 901265), Air Bracket (Item 901264)

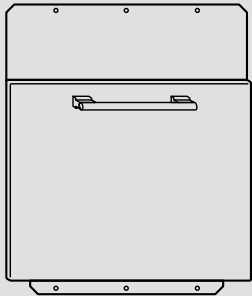
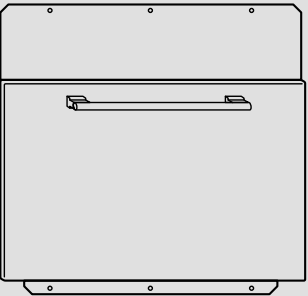
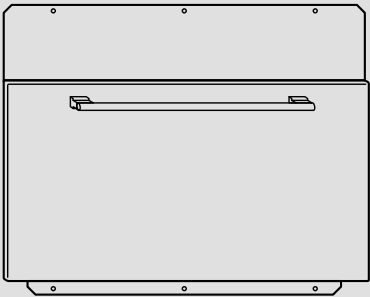




BERTAZZONI  
PROFESSIONAL SERIES  
48 BACKSPLASH  
36 BACKSPLASH  
30 BACKSPLASH  
24 BACKSPLASH

	Backsplash BS48 PRO X	Backsplash BS36 PRO X	Backsplash BS36 PRO X WR	Backsplash BS36 PRO X RH <sup>1)</sup>	Backsplash BS30 PRO X	Backsplash BS24 PRO X
Utensil bar	•	•	n/a	n/a	•	•
Dimensions						
Width	48"	36"	36"	36"	30"	24"
Depth	21 1/2"	21 1/2"	21 1/2"	8"	21 1/2"	21 1/2"
Thickness	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Hood adjustment	6"	6"	6"	n/a	6"	6"

<sup>1)</sup> Designed for installation over the backguard or under the hood.



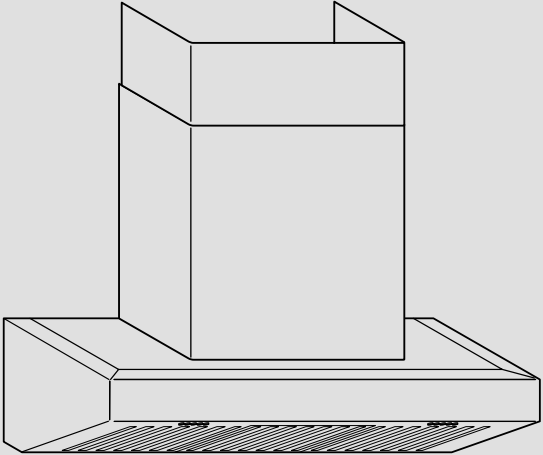
BERTAZZONI MASTER SERIES HOODS

BERTAZZONI  
MASTER SERIES  
48 HOOD, 2 MOTORS

	Range Hood 48 K48 HD 2X
Motors	2
Electroni control	•
Halogen lights	4
Filters	stainless steel baffle
Dimensions	
Width	48"
Depth	23 5/8"
Height body	13 25/32"
Total height	33 1/2" – 33 7/8"
Distance (fr. worktop)	25 1/2"
Motor power	1200 cfm

Hoods do not come with duct covers as standard. These are available as optional extras.  
Optional: Duct Cover Medium (901263), Duct Cover Large for K48 (901261), Air Bracket (901264)

**BACKSPLASHES**  
BERTAZZONI MASTER SERIES RANGES FIT MATCHING BACKSPLASHES FROM THE BERTAZZONI PROFESSIONAL SERIES.

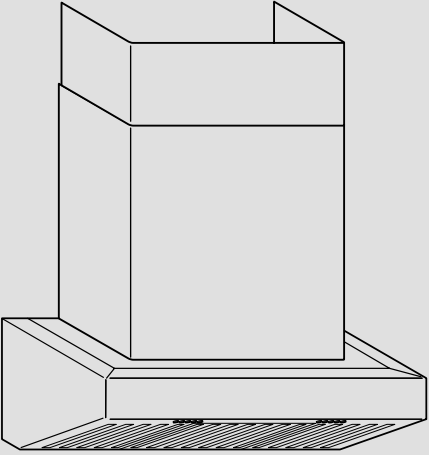


BERTAZZONI  
MASTER SERIES  
36 HOOD, 2 MOTORS

	Range Hood 36 K36 HD2X
Motors	2
Electroni control	•
Halogen lights	3
Filters	stainless steel baffle
Dimensions	
Width	36"
Depth	23 5/8"
Height body	13 25/32"
Total height	33 1/2" – 33 7/8"
Distance (fr. worktop)	25 1/2"
Motor power	1200 cfm

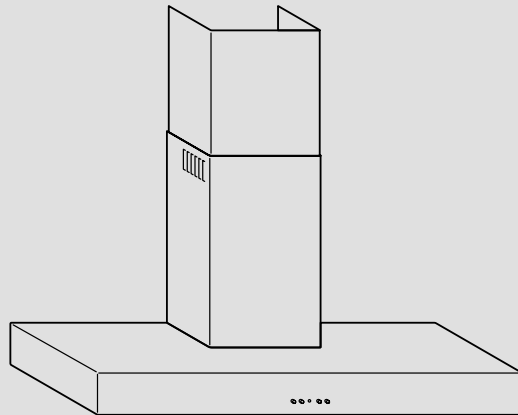
Hoods do not come with duct covers as standard. These are available as optional extras.  
Optional: Duct Cover Medium (901263), Duct Cover Large for K36 (901265), Air Bracket (901264)

**BACKSPLASHES**  
BERTAZZONI MASTER SERIES RANGES FIT MATCHING BACKSPLASHES FROM THE BERTAZZONI PROFESSIONAL SERIES.



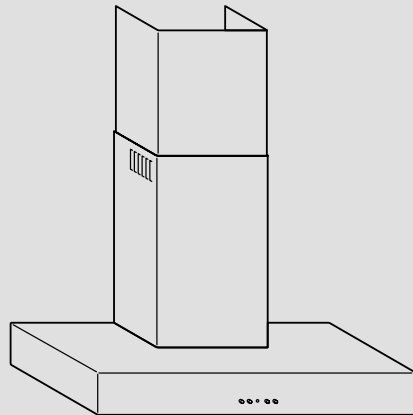
**BERTAZZONI**  
**MODULAR SERIES**  
RANGE HOOD 48

	<b>Range Hood</b> 48" K48 CON X
Two motors	•
Electronic control	•
Halogen lights	•
Mesh filters	•
<b>Dimensions</b>	
Width	48"
Depth	19 ¼"
Height	26" ÷ 40 ½"
Distance fr. worktop	min. 25 ½" max. 31 ½"
Motor power	600 cfm
Thickness	n/a
Hood height adjustm.	n/a



**BERTAZZONI**  
**MODULAR SERIES**  
RANGE HOOD 36

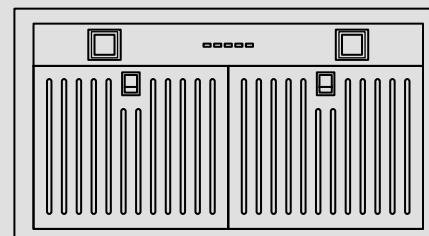
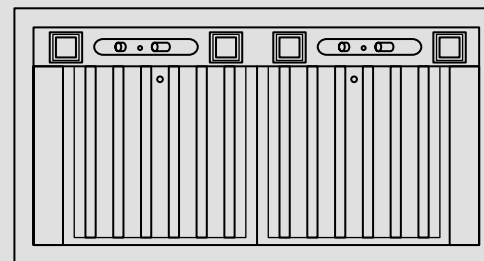
	<b>Range Hood</b> 36" K36 CON X
Two motors	•
Electronic control	•
Halogen lights	•
Mesh filters	•
<b>Dimensions</b>	
Width	36"
Depth	19 ¼"
Height	26" ÷ 40 ½"
Distance fr. worktop	min. 25 ½" max. 31 ½"
Motor power	600 cfm
Thickness	n/a
Hood height adjustm.	n/a



**BERTAZZONI** INSERT HOODS

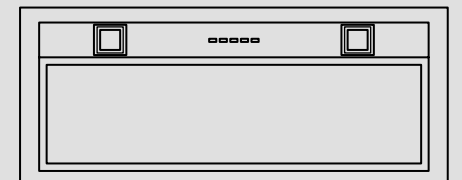
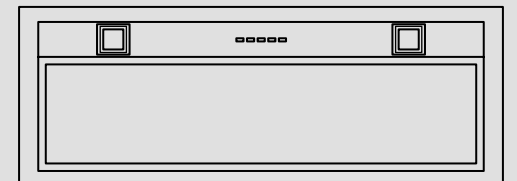
**BERTAZZONI**  
**INSERT HOODS**  
36 BAFFLE INSERT HOOD  
30 BAFFLE INSERT HOOD

<b>Range Hood 36</b>		
KIN 36 PRO X		
Motors	2	
Control	double electronic slider	
Halogen lights	4	
Filters	stainless steel baffle	
<b>Dimensions</b>	<b>Cutout</b>	
Width	34 1/4"	31 7/8"
Depth	18 1/2"	16 1/2"
Height	12 1/4"	
Motor power	1000 cfm	
<b>Range Hood 30</b>		
KIN 30 PRO X		
Motors	1	
Control	electronic remote control	
Halogen lights	2	
Filters	European baffle filters	
<b>Dimensions</b>	<b>Cutout</b>	
Width	28 3/8"	26"
Depth	15 3/4"	14 1/4"
Height	11 1/8"	
Motor power	600 cfm	



**BERTAZZONI**  
**INSERT HOODS**  
36 PERIMETER INSERT HOOD  
30 PERIMETER INSERT HOOD

<b>Range Hood 36</b>		
KIN 36 PER X		
<hr/>		
Motors	1	
Control	electronic remote control	
Halogen lights	4	
Filters	aluminium mesh	
<hr/>		
<b>Dimensions</b>	<b>Cutout</b>	
Width	34 ¼"	31 ⅞"
Depth	11 ⅞"	10 ⅜"
Height	11 ⅙"	
Motor power	600 cfm	
<hr/>		
<b>Range Hood 30</b>		
KIN 30 PER X		
<hr/>		
Motors	1	
Control	electronic remote control	
Halogen lights	2	
Filters	metallic mesh	
<hr/>		
<b>Dimensions</b>	<b>Cutout</b>	
Width	28 ⅜"	26 ¼"
Depth	11 ⅞"	10 ⅜"
Height	11 ⅙"	
Motor power	600 cfm	



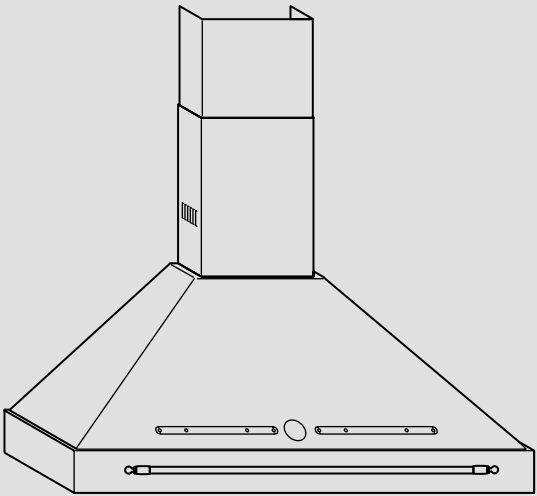


BERTAZZONI  
HERITAGE SERIES  
48 CANOPY AND BASE HOOD

The Heritage Series Range Hood is supplied in two parts.

Blower and Stainless Steel Base Assembly K48 HER X Canopy KC48 HER NE <sup>1)</sup>	
Motors	1
Electronic control	•
Halogen lights	2
Filters	European baffle
Front bar	•
Dimensions	
Width	48"
Depth	19 ¾"
Height	26" – 40 ½"
Distance (fr. worktop)	25 ½" – 31 ½"
Motor power	600 cfm

<sup>1)</sup> KC48 HER CR, KC48 HER VI

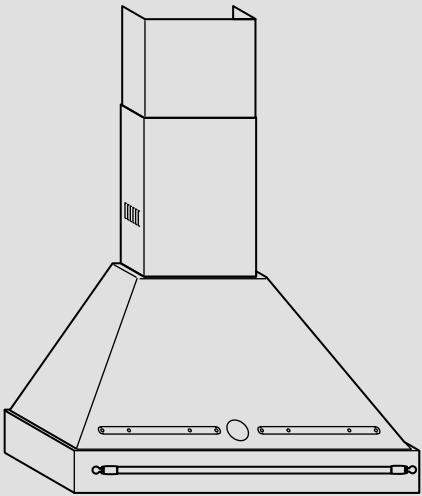


BERTAZZONI  
HERITAGE SERIES  
36 CANOPY AND BASE HOOD

The Heritage Series Range Hood is supplied in two parts.

Blower and Stainless Steel Base Assembly K36 HER X <sup>1)</sup> Canopy KC36 HER NE <sup>1)</sup>	
Motors	1
Electronic control	•
Halogen lights	2
Filters	European baffle
Front bar	•
Dimensions	
Width	36"
Depth	19 ¾"
Height	26" – 40 ½"
Distance (fr. worktop)	25 ½" – 31 ½"
Motor power	600 cfm

<sup>1)</sup> KC36 HER CR, KC36 HER VI

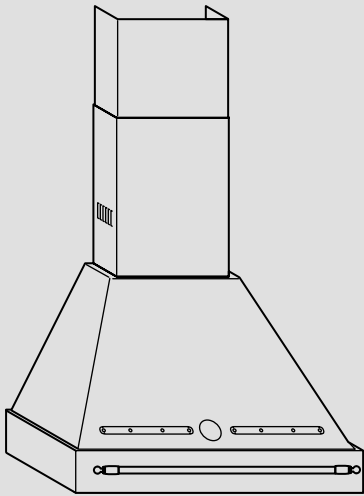


BERTAZZONI  
HERITAGE SERIES  
30 CANOPY AND BASE HOOD

The Heritage Series Range Hood is supplied in two parts.

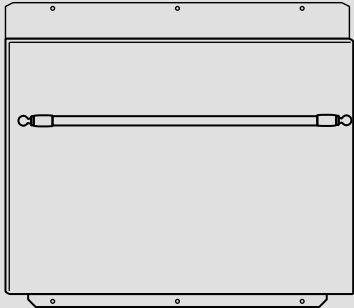
Blower and Stainless Steel Base Assembly K30 HER X <sup>1)</sup> Canopy KC30 HER NE <sup>1)</sup>	
Motors	1
Electronic control	•
Halogen lights	2
Filters	European baffle
Front bar	•
Dimensions	
Width	30"
Depth	19 ¾"
Height	26" – 40 ½"
Distance (fr. worktop)	25 ½" – 31 ½"
Motor power	600 cfm

<sup>1)</sup> KC30 HER CR, KC30 HER VI



BERTAZZONI  
HERITAGE SERIES  
48 BACKSPLASH  
36 BACKSPLASH  
30 BACKSPLASH

	Backsplash BS48 HER X	Backsplash BS36 HER X	Backsplash BS30 HER X
Utensil bar	•	•	•
Dimensions			
Width	48"	36"	30"
Depth	31"	31"	31"
Thickness	¾"	¾"	¾"
Hood adjustment	1 ½"	1 ½"	1 ½"



BERTAZZONI  
PROFESSIONAL SERIES  
TOEKICK PANELS  
SIDE TRIM PANEL  
2-INCH LOW PROFILE BACKGUARD

Toekick Panels				
TKS48X	TKS36X	TKS30X	TKS24X	

Dimensions				
Width	47 9⁄16"	35 5⁄16"	29 9⁄16"	23 7⁄16"
Depth	23 1⁄8"	23 1⁄8"	23 1⁄8"	23 1⁄8"
Height	4"	4"	4"	4"

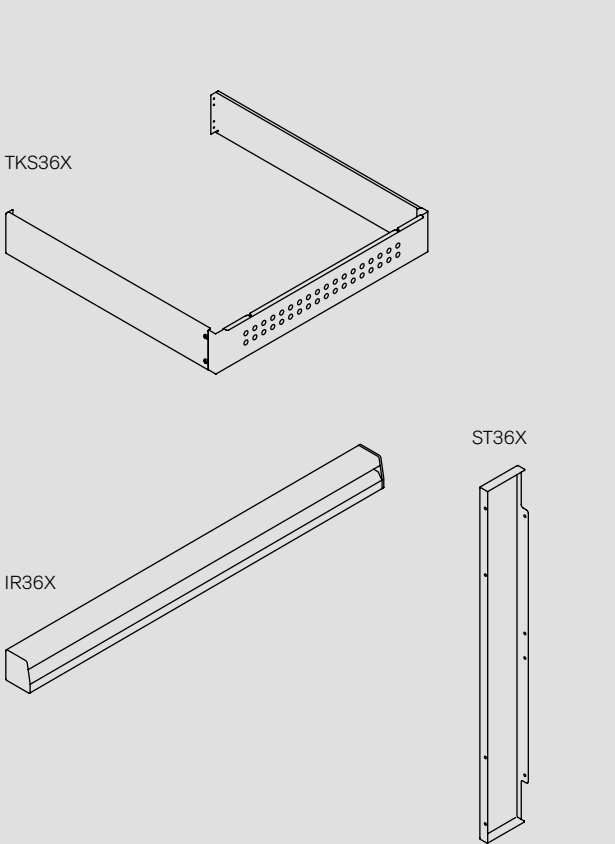
Side Trim Panel				
ST36X <sup>1)</sup>				

Dimensions				
Width	3 3⁄4"			
Depth	30 1⁄2"			
Thickness	1⁄16"			

2-Inch Low Profile Backguard				
IR48X	IR36X	IR30X	IR24X	

Dimensions				
Width	48"	36"	30"	24"
Depth	2 3⁄8"	2 3⁄8"	2 3⁄8"	2 3⁄8"
Height	2"	2"	2"	2"

<sup>1)</sup> available in 8 colors and stainless steel for Professional Series, one size fits all; available in 3 color for Heritage Series



BERTAZZONI  
PROFESSIONAL SERIES  
TELESCOPIC SLIDE SHELF  
STAINLESS-STEEL GRIDDLE

Telescopic Slide Shelf				
TG36X <sup>1)</sup>	TG30X <sup>2)</sup>			

Dimensions				
Extraction	17 3⁄4"	15 3⁄4"		
Max. load	35 lb	35 lb		

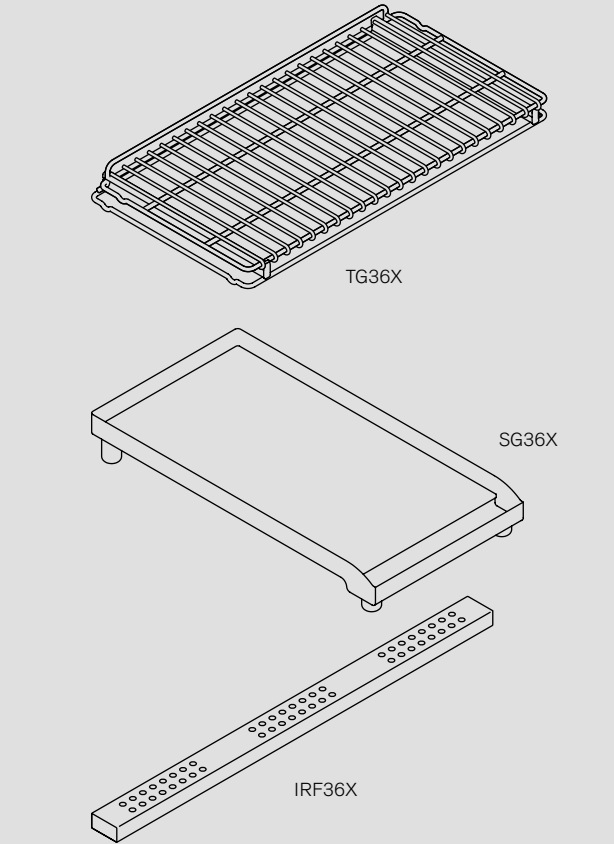
Stainless-Steel Griddle				
SG36X				

Dimensions				
Width	10 1⁄4"			
Depth	20"			

Island Trim for Ranges <sup>3)</sup>				
IRF48X	IRF36X	IRF30X	IRF24X	

Dimensions				
Width	48"	36"	30"	24"
Depth	2 1⁄4"	2 1⁄4"	2 1⁄4"	2 1⁄4"
Height	3⁄4"	3⁄4"	3⁄4"	3⁄4"

<sup>1)</sup> fits all 36 gas ranges  
<sup>2)</sup> fits main oven of all 48 and 30 gas ranges  
<sup>3)</sup> fits Professional, Heritage and Master Series



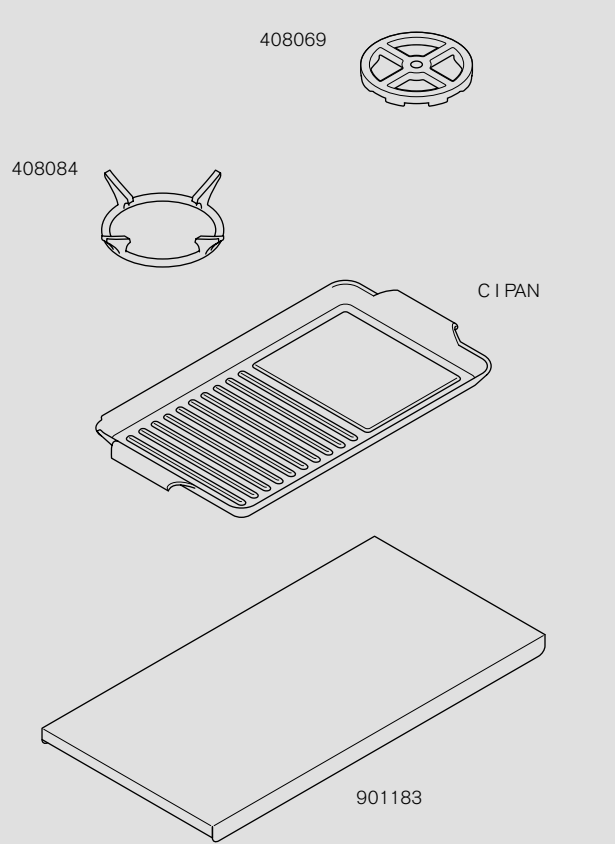
BERTAZZONI  
PROFESSIONAL SERIES  
ACCESSORIES

Simmer Plate				
408069				

Wok Ring				
408084				

Cast Iron Griddle Plate (for all ranges)				
C I PAN				

Griddle Cover				
901183				



36" Handle Kit for Home Refrigerator (PRO)				
HK36 X				

24" Handle Kit for Home Refrigerator (PRO)				
HK24 X				

36" Handle Kit for Dishwashers (HER)				
HK36 HER X				

24" Handle Kit for Dishwashers (HER)				
HK24 HER X				

Kit Baffle Filters for K24 K36 K48 PRO CON HER				
901253				
1 package	contains: 4 filters suitable for all 3 hood sizes all lines; K24 requires 2, K36 requires 3, K48 requires 4			

Kit Baffle Filters for K30 PRO HER				
901252				
1 package	contains: 3 filters for K30 PRO and HER			

Extension Kit for PRO Hoods all sizes				
901255				
K24 K30 K36 K48 PRO X				

Extension Kit for CON and HER Hoods all sizes				
901256				
K36 K48 CON + K30 K36 K48 HER				

Recirculation Kit for PRO HOODS all sizes				
901254				
K24 K30 K36 K48 PRO X				

Y-Adapter for KIN36 PRO Insert Hood				
901247				

Broiler Pan				
101048				

Grid for Broiler Pan				
404497				









