<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>INTRODUCTION</td>
<td>3</td>
</tr>
<tr>
<td>THE ITALIAN WAY</td>
<td>4</td>
</tr>
<tr>
<td>Family character</td>
<td></td>
</tr>
<tr>
<td>Land of riches</td>
<td></td>
</tr>
<tr>
<td>COOKING WITH A BERTAZZONI</td>
<td>14</td>
</tr>
<tr>
<td>Gas ovens</td>
<td></td>
</tr>
<tr>
<td>Electric ovens</td>
<td></td>
</tr>
<tr>
<td>Microwaves</td>
<td></td>
</tr>
<tr>
<td>Gas worktops</td>
<td></td>
</tr>
<tr>
<td>Segmented cooktops</td>
<td></td>
</tr>
<tr>
<td>Induction cooktops</td>
<td></td>
</tr>
<tr>
<td>Ventilation hoods</td>
<td></td>
</tr>
<tr>
<td>COLORS OF ITALY</td>
<td>34</td>
</tr>
<tr>
<td>Bertazzoni Professional Series</td>
<td></td>
</tr>
<tr>
<td>Bertazzoni Heritage Series</td>
<td></td>
</tr>
</tbody>
</table>
Introduce your home to the authentic delights of Bertazzoni cooking. These machines from the heart of Italy give you the assurance of fine engineering and the smile of real style.

Whether your kitchen is compact or spacious, contemporary or traditional, Bertazzoni has the cooking machines to suit. Mighty 48-inch ranges, beautiful built-in ovens, clever cooktops and high-performance ventilation hoods come with thoughtful options, accessories and enchanting color choices.

Bertazzoni cooking machines are also designed for the new energy-conscious age with excellent fuel efficiency and proper respect for the environment.

Equipped with the latest gas, electric, induction and control technologies, a Bertazzoni becomes your versatile and reliable kitchen friend, built with the fullest appreciation of food and its importance in your life.
THE ITALIAN WAY
Family character

There’s something very special about these Bertazzoni cooking machines. Their vivid personality, contemporary technology and distinctive design are deeply rooted in a strong and uniquely Italian family tradition that understands equally good engineering and good food.

Bertazzoni is today a byword for style and excellence, selling its products all over the world. The family company is presided over by the fifth and sixth generations – an unbroken line that stretches back to the 19th century and an Italian town called Guastalla near Parma. This is where Francesco Bertazzoni, maker of precision weighing machines for the cheese industry, noticed a new type of wood-burning stove being used for heating railcars on the newly opened railroad from Germany.

Francesco saw the potential of using these stoves in houses, and he and his son Antonio began to make their own version. These were originally only intended for local use, but they worked so well and proved so popular that they were soon being sent all over Italy.

Surviving the upheavals of the 1930’s and 40’s, a new revolution in the affairs of the company came about in the 1950’s when it began to make its first gas stoves. The clean, instant energy transformed the appeal of the cookers, and the prospects of the company. In 1960’s the first exports began. Bertazzoni prospered.

By the turn of the century, the company’s cooking appliances were being sold in more than 60 countries around the world. In 2005 the Bertazzoni brand was first introduced in the USA and Canada. New international alliances were forged as the growing network of distributors, dealers and other specialist agents helped move the brand forward and open up new markets.

Out into the world

To meet demand, in 1909 the family established a factory close to the Guastalla railroad station. They expanded again in the 1920’s as their wood burning stove cookers, sold under the La Germania brand, won awards of excellence as their popularity increased. Napoleon, Francesco’s grandson, introduced new mass production techniques he learned while working for Fiat in Turin. In the inter-war years, stove production at the factory soared to 80,000 units.

Right: Antonio Bertazzoni, son of founder Francesco, expanded the business at the turn of the last century.
Bertazzoni never forgets that its roots are in the traditions of the Italian family.

The new age

Production in Bertazzoni’s large modern manufacturing facility in Guastalla has practically quadrupled since 1998. Now the size of the plant is being increased considerably to boost capacity and add new products.

New vigor and ideas are being embraced in innovative market strategies as the next Bertazzoni generation adds its weight to the international sales and brand management of the company.

For all its modernization and global marketing, Bertazzoni never forgets that its roots are in the traditions of the Italian family, and the culture and style of their country. And that the company remains a specialist in the very personal art of cooking.

Paolo Bertazzoni, who has led the family company’s growth worldwide, is involved in the fine detail of production at the company’s modern plant in Guastalla.
Bertazzoni’s home is Guastalla, near Parma in the region of Emilia-Romagna. This is the Po Valley, the great fertile plain at the heart of Italian agriculture once known as ‘the bread basket of the Roman Empire’. From here comes the food that gives Italian cooking its distinctive and delectable qualities so famed around the world.

The fabulously rich soil generates superb grains and grasslands, orchards and vegetables – wheat for pasta, corn for polenta, rice for risottos, peaches, pears, cherries, quince and of course deep red flavourome tomatoes.

From this land comes great butter and cheese, pork, beef, veal, poultry and game, with fish from the Mediterranean and porcini, nuts and truffles from the foothills of the Apennines.

With traditional skills, these riches are turned into classics such as Parmigiano Reggiano (Parmesan cheese), prosciutto di Parma (Parma ham) mortadella and other piquant cured meats and salamis. The region’s vineyards produce Lambrusco, Sangiovese – and Trebbiano, which is also carefully aged into the renowned balsamico di Modena (balsamic vinegar).

Cooking is living

Mealtime in Emilia-Romagna becomes the essential convivial occasion, the foil for conversation and appreciation. Orchestrating the delicious array of the region’s produce creates living rituals and traditions, ever reinterpreted to contemporary life.

The first course (primi) is usually pasta. Cooks of the region are masters of fresh flat pasta, cut into strips to make tagliatelle, left whole to make lasagne or stuffed to make classics such as tortellini, ravioli, cappelletti and a host of other shapes and flavors. They are accompanied by any amount of ragus, from perfumed meat to the many vegetable traditional creations. Alternatively there is the risotto, made with special short-grained rice with almost every flavor.
The main course (secondi) is based on the region’s meats – veal, beef, pork, poultry and game – cooked in many sauces, full of great taste. Seafood appears frequently and fish are served in soups and casseroles or with fragrant Italian oil, garlic and parsley.

The finale consists of fruit, especially home-grown peaches, cherries, and pears, as well as nuts, cakes, gelato and desserts. The wines drunk with this delicious fare are a slightly bubbly Lambrusco from Emilia, or the red Sangiovese and dry white Trebbiano from Romagna.

For further information on the food and cooking of Emilia-Romagna, visit bertazzoni.com/cook-italian

The right machines

In Emilia-Romagna, precision engineering is also in the blood. This is the place where track-winning motorbikes are created, and famous Italian Formula One racers and high-performance roadsters in red and yellow are turned from dream into reality.

This too is the place where clever farm machines for working the productive land are designed and produced. And of course where Bertazzoni machines for cooking the wonderful produce are designed, engineered, manufactured and exported all over the world – along with the food of Emilia-Romagna itself and the essential arts of Italian cooking.

Nowhere else on earth is there a more natural home for producing cooking machines. The home of Bertazzoni.
COOKING WITH A BERTAZZONI
Engineered for the art of cooking

A Bertazzoni range from Italy respects and celebrates the art of cooking. Sympathetic engineering is composed into the definitive cooking machine designed with brilliant qualities and features that set it apart. With its high-end fit and finish, it is specified and precision engineered for exceptional reliability and durability.
Gas ovens
Bertazzoni ranges feature precision gas ovens which are excellent at sealing and retaining moisture in food.

For convection cooking, the fan gives a balanced air flow which ensures even heat distribution for single and multi-level roasting and baking. 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 five rack positions. Telescopic glides help make loading and unloading shelves easy.

Ovens have a large capacity and five rack positions. Telescopic glides help make loading and unloading shelves easy.

Soft-motion oven doors are specially designed for easy opening and smooth closing, making one-handed operation easier and giving a safer operation.

The convection system gives a balanced air flow for even heat distribution for single and multi-level roasting and baking.
Bertazzoni ranges are now also available with electric ovens, in manual clean and self-clean versions. Oven functions are operated electronically, giving precise control between 100°F (38°C) and 500°F (260°C). The self-clean models include a setting for the cleaning cycle which operates at 850°F (455°C).

For convection cooking, the balanced air-flow provided by the heating element around the fan ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It allows you to lower the temperature setting, reducing weight loss and preserving nutrients.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan. There are nine cooking functions in all, including non-convection baking, convection and turbo, combined convection and broiler, and low-temperature proofing and warming modes.

Ovens have a large capacity and five rack positions. Telescopic glides help make shelves easy to load and unload. Oven doors have quadruple-glass insulation. New, thicker materials insulate the oven cavity to improve efficiency.

Self-clean models have a special lining that helps reduce all grease, fat and other deposits to a residue dust when the cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.
Built-in ovens

In the Bertazzoni built-in electric ovens, heat is provided by four elements – a ring around each fan, a top and a bottom element. Cooking temperatures are constantly monitored and managed between 105°F (40°C) and 500°F (260°C). The infrared grill gives powerful searing and grilling over a large surface area. For convection cooking, the ovens have the Bertazzoni dual-diagonal convection system providing a balanced airflow and therefore even heat distribution throughout the oven cavity. This prevents hot spots and heat shadows in the oven cavity. It allows you to reduce the heating temperature, saving on electricity. Food stays moister and healthier, and grease particles do not carbonize.

By positioning the fans on the diagonal each can be larger and thus impel a greater volume of air. Baffles and subsidiary vents provide additional air flows to the cavity extremities that would otherwise not be properly reached by the heat. The reduced spin speed of the fans means less turbulence in the cavity.

The Bertazzoni dual-diagonal convection system achieves perfectly directed air flows in precise balance. So when using the oven for more than one dish, the different levels cook much more evenly than in a traditional convection oven.

Intelligent control

Built-in electric ovens have programmable micro-processor controlled cooking functions, with assisted cooking modes created by Italian chef consultant Roberto Carcangiu.

The settings memory lets you also manage and build up your own bank of cooking methods. The touch-control interface is intuitive and very simple to use. Alternatively, the oven can be operated entirely manually if desired.

Direct digital control and immediate feedback of the oven functions gives you much greater precision and flexibility than manual controls. It saves energy, reduces loss of weight during cooking, and retains the nutrients in foods better. The result: healthier cooking for better food.

The top-end XT models feature the highly flexible and cook-friendly Bertazzoni Assistant, which turns the oven into the perfect partner to your cooking skills. The Bertazzoni Assistant has been designed so that you, the cook, remain in control. There are no pre-loaded recipes or restrictions on styles of cooking. The system is based on food categories and desired results.

**BERTAZZONI ASSISTANT**

**MANAGE**
To use the Assistant, you decide on the main ingredient and the size/weight. You also select the type of cooking, including slow cooking, and the desired finish. At this point the Assistant takes over responsibility and sets a precise sequence of cooking functions, temperature and time to produce the perfect result.

**SAVE**
Once the cooking of the particular dish has been completed, you can save it to the oven’s memory for future automatic use.

**RETRIEVE**
The retrieve function allows you to repeat automatically the cooking method of any dish you have previously saved.
The Bertazzoni Professional Series combi-microwave with warming drawer below a 24-inch XV oven.

**Combi Microwave**

With its family-sized capacity, the combined multi-function electric and microwave oven has convection, regular or broiler heating modes with a microwave boost function to reduce cooking times significantly compared with a conventional oven. In microwave mode it has five power levels.

Controls include pre-set cooking, cooking timer and sensors for reheat, defrost and cook. The oven can also be used for conventional electric cooking if required and includes a full-width electric broiler.

**Microwaves**

There is a choice of Bertazzoni microwave ovens to suit any installation or preference. There is a regular microwave-only oven, and an over-the-range ventilation model.

**Regular microwave**

This has a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook.

**Over the range microwave**

The over-the-range ventilation microwave is located above the cooktop or range, saving countertop space and acting as a ventilation hood as well. It has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.
Gas worktops

Bertazzoni ranges, range tops and built-in cooktops feature high-efficiency worktops specifically engineered with gas burners in the different sizes, giving your cooking the full versatility and accuracy you need. Bertazzoni’s exclusive power burners in brass have independently operated dual burner rings giving anything from a delicate low simmer to full power (less than 750 to 18,000 Btu).

The design of the worktop and the heavy-duty cast iron grates allow pots to be placed closer to the flame, reaching boiling point more quickly and reducing gas consumption during cooking. The gas cooktop design is precisely calibrated to deliver best-in-class heat-up times.

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.

Bertazzoni’s one-piece worktop molding is best-in-class. With sealed burners, no sharp angles or dirt traps, cleaning is fast and easy. Pots are easily moved across the grates.

Accessories include stainless-steel teppan-yaki griddle plates. Wok and simmer ring adapters in cast iron are standard.

The Bertazzoni power burner has dual rings which are independently operated, so you can use the inner ring, the outer ring, or both together for maximum control and flexibility.

The gas cooktop design is precisely calibrated to deliver best-in-class heat-up times.
Segmented cooktop

These 36-inch (90cm) cooktops are cleverly designed with triple 12-inch (30cm) segments, which are provided in a choice of six combinations of gas, griddle and induction – going from all gas to all electric. The combinations are factory assembled for ease of installation.

The distinctive gas burners are manufactured solid in brass. The design of the segmented hobs has been developed so that they equally suit a kitchen equipped with Bertazzoni Professional Series or Design Series appliances.

Gas burners/griddle/induction – one of the six configurations available in the Bertazzoni Professional Series award-winning segmented cooktop.
Induction cooktops

With induction there is no waste of energy and no stored or residual heat – practically all the energy is used to heat the pan. Also, there is no waiting for elements to heat up; full power is available immediately.

Bertazzoni Design Series advanced induction hobs are available in 36-inch (five zones) and 30-inch (four zones) sizes. They accommodate full-size cookware and allow a wide range of different dishes to be prepared very quickly with minimal energy output.

The induction zones have electronic touch controls. Residual heat indicators warn if a zone is still hot, even when switched off. Each induction zone has variable low-to-high power, and a pan detection system.

The wear-resistant ceramic glass top and touch control mean that these cooktops are very easy to keep clean.
Ventilation hoods

There are Bertazzoni wall mount, undermount, and insert ventilation hoods with a wide range of power choices and installation methods.

Canopy hoods match the design of Professional Series, Master Series and Heritage Series ranges. They have stainless-steel baffle and aluminum mesh filters. The canopy chimney is height adjustable.

Insert hoods with baffle filters are designed for use with custom canopies or undermounted on wall cabinets. Single or double motors have three settings for high-performance at different extraction levels.

Hoods can be installed for recirculation or ducted extraction to suit the requirements of the particular installation. Halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe.
COLORS OF ITALY
Bertazzoni Professional Series

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with a choice of six colors for the Professional Series inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food.

Beautiful
Colors for the Bertazzoni Professional Series serve your design sense and your kitchen decor exactly. The beautiful colors are applied to the oven door, lower access panel and sides of the unit, contrasting elegantly with the stainless-steel worktop, control panel and hood.

Tough
Colors are applied in a fully durable, triple-layer coating on steel using the same special processes developed for the world-beating Italian sports cars famous for their red or yellow paintwork. The finish is acid and temperature resistant to give a long-lasting lustre, bringing a new dimension to the design and style of your kitchen.
Bertazzoni Heritage Series

Food preparation is an expression of love. With these traditional colors for the Heritage Series you can emphasise the distinctiveness of a Bertazzoni range in your kitchen, while celebrating the depth, variety and romance of Italian food culture.

The Bertazzoni Heritage Series fulfills its traditional appeal with bright chrome finishes combined with brushed steel trims. The worktop handle and range knobs are solid metal. Bertazzoni colors are applied in a fully durable, double layer coating on stainless steel using the latest powder-coating processes. The matt finish is acid and temperature resistant.
Professional Series

Bertazzoni Professional Series ranges, built-in ovens, cooktops and hoods bring the authentic experience of Italian cooking to the heart of your home.

The built-in ovens have easy-to-use 'intelligent' controls. The line-up includes the award-winning Bertazzoni Professional Series segmented cooktops. Dual-fuel ranges with self-clean ovens give further choice of flexibility and efficiency to your kitchen plan.

Built-in cooktops, range tops and all range worktops are one-piece stainless steel. They have precision engineered brass burners, safe and reliable ignition systems, easy controls, and a powerful, flexible and accurate cooking performance.

Bertazzoni Professional Series are available in a number of widths and capacities to suit the size and layout of your kitchen exactly. Matching equipment includes powerful multi-setting ventilation hoods. The expanded line-up includes a number of refinements, designed and carefully engineered to serve the needs and skills of the serious cook. Classic Italian color options include a vibrant and eye-catching Arancio/Orange.
Cooktops have six versatile gas burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer. The electric cooktop griddle is in stainless steel.

Matching backsplashes and hoods are also available.
BERTAZZONI
PROFESSIONAL SERIES
36 RANGES, GAS OVEN
36 RANGE, ELECTRIC SELF-CLEAN OVEN

These classic all-gas ranges have five or six burners in brass with one dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced air-flow convection fan to provide even heat distribution for single and multi-level roasting and baking. The oven is equipped with a telescopic shelf for easier handling of oven cookware.

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

The ranges have redesigned backguard and handles. Matching range hood and backsplash are also available.
The Bertazzoni Professional Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height. A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available in matching colours.

The all-gas gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc. This convenient size gives great versatility to your kitchen design, and is ideal where a new all-gas range is needed to fit into existing cabinetry. The ranges offer all the same remarkable engineering quality and cooking performance as the larger ranges in the Bertazzoni Professional Series.

An all-gas 30 inch model with self-clean electric oven is also available. It has nine cooking functions, from convection, baking and roasting to warming. The oven is equipped with a telescopic shelf for easier handling of oven cookware.

These ranges have four brass burners including one dual-ring power burner with independently controlled flames for high power to delicate simmer. They have redesigned backguard and handles.

The Bertazzoni Professional Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height. A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available in matching colours.

The all-gas gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.

With its efficient gas oven and gas broiler, this model features the full Bertazzoni Professional Series performance and quality in a compact design for the smaller urban kitchen. It has four burners including a dual-ring power burner with independently controlled flames for high power to delicate simmer. A matching 24-inch range hood and backsplash are also available.
BERTAZZONI PROFESSIONAL SERIES
30 SINGLE AND DOUBLE OVENS

Bertazzoni Professional Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric broiler.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system. The unit may be installed with one oven above the counter height and one below.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic controls. The interface is well designed for easy setting and monitoring of your cooking. Alternatively, ovens can be operated entirely manually if desired.

Bertazzoni Professional Series XT models have the Bertazzoni Assistant functions and LCD interface displays. XE models have LCD displays and the new XV models, which include a 24-inch single oven, have LED displays.

See also Intelligent control, page 22-23.

BERTAZZONI PROFESSIONAL SERIES
24 COMBI-MICROWAVE

The 24-inch Bertazzoni Professional Series combi-microwave oven is versatile and easy-to-use, with a family-sized capacity and 5 microwave power levels. As a multifunction electric oven it also has conventional electric oven cooking modes and electric grill. These can be combined with the microwave functions for perfect results.

Controls include pre-set cooking modes, cooking timer, defrost and warming. The oven has a stainless-steel cavity and is equipped with a turntable and child safety lock. Design and finish match the other built-in appliances in the Bertazzoni Professional Series.

The combi microwave oven can be installed over a 30-inch Bertazzoni oven using the optional 30-inch side trim panel.

BERTAZZONI PROFESSIONAL SERIES
30 OVER THE RANGE MICROWAVE

This 1.5 cubic-foot microwave is 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 built-in ovens and cooktops of the Bertazzoni Professional Series as well as the Design Series appliances, it is finished in stainless steel with a black glass door.

The oven has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.

See also the Bertazzoni Design Series microwave, page 71.

Right: The Bertazzoni Professional Series built-in double oven with LCD interface display.
BERTAZZONI PROFESSIONAL SERIES
48 GAS RANGE TOP
36 GAS RANGE TOPS

The full-width Bertazzoni Professional Series 48-inch range top includes an electric stainless-steel griddle. With a one-piece stainless-steel top it has six burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer.

36-inch range tops have five or six burners in brass, including a high-power to delicate-simmer dual-ring power burner with independently controlled flames.

Front-mounted knobs control reliable ignition systems with all the Bertazzoni safety features.

BERTAZZONI PROFESSIONAL SERIES
SEGMENTED COOKTOPS

These clever and smart cooktops have won a number of design and engineering awards since their introduction in 2011. They are designed in three 12-inch (30 cm) segments, with combinations of gas, griddle and two-zone induction — a choice of six configurations in all, including a full induction cooktop in the same format.

The segmented cooktops are factory assembled for ease of installation. Their low-profile design fits the standard cut-out for a 36-inch cooktop.

Distinctive gas burners are manufactured in solid brass and include a dual-ring power burner with independently controlled flames for high power to delicate simmer. The cooktops have been developed so that they equally suit a kitchen equipped with the Bertazzoni Design Series.
The 30-inch Bertazzoni Professional series ceramic glass cooktop has four heating zones and color coordinated soft-touch, push-and-turn knobs. The 9-inch heating elements operate over two zones allowing for a high degree of cooking versatility and control. A residual heat indicator monitors each zone. The black ceramic main top features aluminum trims front and back to coordinate with other appliances in the kitchen.

The one-piece Bertazzoni Professional Series six-burner drop-in cooktop has a 1½-inch (4 cm) surround. The brass burners include a dual-ring power burner with independently controlled flames for high power to simmer. The low-profile built-in cooktops with side controls help retain the smooth, flat look of your counter surface. There are 36- and 30-inch models with metal knobs and brass burners, or with soft-touch knobs and aluminum burners. New 36 and 24 cooktops have been introduced with metal knobs and optimal layout for placing pots.

All models include a dual-ring power burner in brass or aluminum except for the new 24-inch model.

Right: The five-burner 36-inch low-profile built-in cooktop with side controls.

The wok ring adapter holds curved bottom cookware above the burner.
BERNAZZONI
PROFESSIONAL SERIES
VENTILATION HOODS

An elegant match for Bertazzoni Professional Series ovens and cooktops, these stainless-steel ventilation hoods can either be installed with no duct cover under cabinets or with different duct cover sizes: narrow, medium and large.

They are available with one or two motors and have three settings for different extraction levels. The aluminum mesh or baffle filters are removable and dishwasher safe. Halogen lights give bright worktop illumination.

A complete line of Bertazzoni backsplash options is available to complement the range tops and ventilation hood design.

See also the Bertazzoni Professional Series over-range microwave, page 56.
Bertazzoni Design Series built-in ovens and induction cooktops bring all the Bertazzoni traditions of imagination, thoughtful design and fine engineering to the modern integrated kitchen.

Self-clean single and double ovens fit flush into kitchen cabinets. They feature Bertazzoni’s advanced dual-diagonal convection system technology, operated by comprehensive micro-processor controls with simple intuitive interfaces.

The elegant architectural style is from the Milan design studios of Stefano Giovannoni. Ovens and cooktops are rendered in black glass and stainless steel, with craft-made glass handles on the doors of high-end ovens, creating a shimmering presence in the kitchen.

The coordinated contemporary look of the Bertazzoni Design Series is extended to include efficient and clean induction cooktops, and matching ventilation hoods with touch controls.

With its stand-out character, the Bertazzoni Design Series represents the pinnacle of style in the home while offering today’s cook technical virtuosity, convenience and power.
BERTAZZONI DESIGN SERIES
30 SINGLE AND DOUBLE OVENS

These smart and contemporary Bertazzoni Design Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric grill.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system features. The unit may be installed with one oven above the counter height and one below.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic touch controls, with the option of the added Bertazzoni Assistant functions on XT models. The clear interface display is well designed for easy setting and monitoring of your cooking. Alternatively, the oven can be operated entirely manually if desired.

See also Intelligent control, page 22-23.

Right: The Bertazzoni Design Series built-in oven in black glass with touch controls and clear interface.

The Bertazzoni telescopic oven rack provides more convenient oven access and easier handling of hot dishes.
The Bertazzoni microwave oven is versatile and easy-to-use with a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The oven is equipped with a child safety lock.

The design and finish of the Bertazzoni microwave oven make it suitable for use with built-in ovens, cooktops and ventilation hoods from either the Bertazzoni Professional Series or the Bertazzoni Design Series. An optional frame is available for built-in installation.

See also Bertazzoni Professional Series microwaves, page 56.

**BERTAZZONI DESIGN SERIES MICROWAVE OVEN**

The Bertazzoni microwave oven is versatile and easy-to-use with a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The oven is equipped with a child safety lock.

The design and finish of the Bertazzoni microwave oven make it suitable for use with built-in ovens, cooktops and ventilation hoods from either the Bertazzoni Professional Series or the Bertazzoni Design Series. An optional frame is available for built-in installation.

See also Bertazzoni Professional Series microwaves, page 56.

**BERTAZZONI DESIGN SERIES 36 INDUCTION COOKTOPS**

Bertazzoni Design Series induction cooktops are available in two widths. The 36-inch models have five cooking zones, with touch controls. The 30-inch model has four cooking zones and touch controls.

Bertazzoni induction cooking is fast with minimum heat up times saving on energy. The black ceramic glass tops are smart, contemporary and easy-to-clean.

**BERTAZZONI DESIGN SERIES VENTILATION HOODS**

Bertazzoni Design Series ventilation hoods have the same touch controls, graphic symbols and glass-and-steel design as the ovens and cooktops, for a coherent and distinctive 21st-century look to your kitchen. There are three settings for different extraction levels.

Two halogen lights give bright worktop illumination. The removable filter elements are dishwasher safe. Hood chimney height is adjustable through a wide range.
Master Series

These handsome Bertazzoni Master Series ranges bring a true professional touch to your cooking. They are fully engineered for performance and designed with standard dimensions to work with existing kitchen layouts and units. Ranges are available in 48-inch (double oven), 36-inch and 30-inch widths.

Efficient dual-fuel models have been added to the line-up. Their electric ovens have convection and non-convection functions and are available in self-clean or manual clean. Gas oven models have a balanced air-flow fan and infrared broiler for versatile cooking performance.

All ranges feature different sized burners including the high-performance burner with two independently operated rings. This gives you outstanding control from low simmer to high output. The squared, one-piece high-efficiency stainless-steel worktops are easy to clean.

On gas models, the distinctive Bertazzoni Master Series dial gauge displays the heating progress of the oven. Ranges are controlled by large round soft-touch knobs and feature professional-style handles.
BERTAZZONI
MASTER SERIES
48 RANGE, GAS OVENS, ELECTRIC GRIDDLE
48 RANGE, ELECTRIC OVENS, SELF-CLEAN, ELECTRIC GRIDDLE

The all-gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting. Each cavity of the gas models is equipped with a convenient telescopic shelf for easier handling of oven cookware.

The dual-fuel model has a main electric self-clean oven with nine functions, from convection, baking and roasting to warming. The useful auxiliary oven, without fan, has four modes. Quadruple-glass doors minimise heat loss.

Cooktops have six versatile gas burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer. The electric cooktop griddle is in stainless steel.

BERTAZZONI
MASTER SERIES
30 RANGES, GAS OVEN
30 RANGE, ELECTRIC SELF-CLEAN OVEN
30 RANGE, ELECTRIC OVEN

The Bertazzoni Master Series 30-inch gas ranges have four burners with a dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced air-flow fan to provide even heat distribution for single and multi-level roasting and baking.

The dual-fuel versions of the 30-inch range are available with electric self-clean or manual clean oven. The ovens have nine functions, from convection, baking and roasting to warming.

INSTALLATION

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

A 4-inch (102 mm) back guard is provided with every unit. Toe-kick panels, side trims and island Backguards are available.

The gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.

BRIGHTON
MASTER SERIES
36 RANGES, GAS OVEN
36 RANGE, ELECTRIC SELF-CLEAN OVEN
36 RANGE, ELECTRIC OVEN, MANUAL CLEAN

These Bertazzoni Master Series gas ranges have five burners with a dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced convection fan to provide even heat distribution for single and multi-level roasting and baking.

There are two dual fuel versions of the 36-inch range, with and without self-clean oven cycle, both with 5 gas burners. These electric ovens have nine functions, from convection, baking and roasting to warming.

Right: Bertazzoni Master Series 48-inch range with gas oven and distinctive temperature indicator dial gauge and 48-inch Master Series hood with two motors.
BERTAZZONI
MASTER SERIES
VENTILATION HOODS

The Bertazzoni Master Series hoods have twin heavy-duty dual motors delivering a high extraction power (1200 CFM) with multiple settings. They can be installed under a cabinet or on the wall, with optional medium or wide duct covers. High illumination is provided by four halogen lights. Stainless-steel baffle filters are easily removed and are dishwasher safe.
The magnificent Bertazzoni Heritage Series gas ranges hark back to the early days of the family company. This was when the energy and imagination of founder Francesco and his son Antonio made Bertazzoni wood-burning stoves popular throughout Italy at the beginning of the last century.

The design suits the traditional kitchen of today, cleverly combining the classic appeal of time-honored style with all the technology and advanced engineering of the Bertazzoni ranges.

There are 48-inch double oven and 36-inch single oven models. All have bright chrome finishes combined with brushed stainless-steel trim setting off the three matt color options, which bring a durable heritage dimension to the style of your kitchen.

All the one-piece stainless-steel cooktops include the exclusive Bertazzoni dual-ring, high-efficiency burner in brass with separately controlled flames. Powerful multi-setting range hoods and backsplashes are designed to match in with the traditional style of the ranges.
These ranges celebrate the beginnings of the Bertazzoni company in the 19th century when Francesco and his son Antonio started making wood burning stoves for homes like ones they had seen being used in railcars coming from the north.

**BERTAZZONI HERITAGE SERIES**

48 RANGE, GAS OVENS, ELECTRIC GRIDDLE
36 RANGE, GAS OVEN

The Bertazzoni Heritage Series 48-inch model is a magnificent free-standing all-gas range with six brass burners and electric griddle. The main oven has a balanced convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting.

The 36-inch range also has six cooktop burners in brass. The oven has Bertazzoni’s balanced air-flow fan to provide even heat distribution for single- and multi-level roasting and baking.

All the cooktops include a dual-ring burner with independently controlled flames for high power to delicate simmer. Each oven cavity is equipped with a convenient telescopic shelf for easier handling of oven cookware.

**BERTAZZONI HERITAGE SERIES VENTILATION HOODS**

Matching the Bertazzoni Heritage Series design, these ventilation hoods have mesh filters with a base assembly in stainless steel and canopy in matching color. There are three settings for different extraction levels. Two halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe. The hood chimney is height adjustable.

**INSTALLATION**

Bertazzoni Heritage Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height. A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available. There are useful storage compartments below the ovens.
Our home is in the beautiful and productive lands of Emilia-Romagna. Our business has always understood the relationship between its activities and the environment.

Bertazzoni cooking machines are built as efficiently as possible using materials that are recyclable and not harmful to the environment. And operating a Bertazzoni means using energy as efficiently as possible.

Our materials are safe and recyclable

Ranges, ovens, cooktops, ventilation hoods, and accessories are mainly made from stainless steel as well as other metals, with few plastic parts. In fact, 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 integrity when kept in contact with all food substances (such as 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 from wood burning stoves to gas and electricity more than 60 years ago, we have been responsive to the needs of energy efficiency, the environment and the climate.

Burners are designed with reduced space between flame and cookware. This allows pots to be placed closer to the flame, giving increased efficiency and reducing gas consumption.
# TECHNICAL DATA

<table>
<thead>
<tr>
<th>Icon</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>🍴</td>
<td>Convection</td>
</tr>
<tr>
<td>🍴</td>
<td>Convection bake</td>
</tr>
<tr>
<td>🍴</td>
<td>Upper bake</td>
</tr>
<tr>
<td>🍴</td>
<td>Bottom bake/gas bake</td>
</tr>
<tr>
<td>🍴</td>
<td>Bake</td>
</tr>
<tr>
<td>🍴</td>
<td>Large broiler</td>
</tr>
<tr>
<td>🍴</td>
<td>Broiler</td>
</tr>
<tr>
<td>🍴</td>
<td>Turbo/gas convection</td>
</tr>
<tr>
<td>🍴</td>
<td>Convection broiler</td>
</tr>
<tr>
<td>🍴</td>
<td>Connection bake</td>
</tr>
<tr>
<td>🍴</td>
<td>Connection</td>
</tr>
<tr>
<td>🍴</td>
<td>Defrost/dehydrate</td>
</tr>
<tr>
<td>🍴</td>
<td>Warming/sabbath mode</td>
</tr>
<tr>
<td>🍴</td>
<td>Proofing</td>
</tr>
<tr>
<td>🍴</td>
<td>Grill</td>
</tr>
<tr>
<td>🍴</td>
<td>Self clean</td>
</tr>
<tr>
<td>🍴</td>
<td>Microwave</td>
</tr>
<tr>
<td>🍴</td>
<td>Connection/microwave</td>
</tr>
<tr>
<td>🍴</td>
<td>Broiler/microwave</td>
</tr>
</tbody>
</table>

**Key to icons used in these specifications**

Disclaimer:

Please check with your dealer before making a final purchase decision based on these Specifications. While every care is taken to ensure that the information in these pages is correct, it may be subject to technical inaccuracies or typographical errors. The specifications may vary from territory to territory and are subject to change without notice.

© Bertazzoni SpA 2013
### RANGES – PROFESSIONAL SERIES

#### PRO48 6 DFS X
48 6-BURNER + GRIDDLE, ELECTRIC DOUBLE OVEN

- **Max amp usage, power rating** 40 A – 8000 W, 45 A – 9000 W
- **Voltage, frequency** 120/208 Vac – 120/240 Vac, 60 Hz

#### PRO48 6 GAS X
48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN

- **Max amp usage, power rating** 40 A – 8000 W, 45 A – 9000 W
- **Voltage, frequency** 120/208 Vac – 120/240 Vac, 60 Hz

#### PRO36 5 GAS X
36 5-BURNER, GAS OVEN

- **Max amp usage, power rating** 21 A – 4400 W, 24 A – 5000 W
- **Voltage, frequency** 120/208 Vac – 120/240 Vac, 60 Hz

#### PRO36 6 GAS X
36 6-BURNER, GAS OVEN

- **Max amp usage, power rating** 21 A – 4400 W, 24 A – 5000 W
- **Voltage, frequency** 120/208 Vac – 120/240 Vac, 60 Hz

#### PRO30 4 DFS X
30 4-BURNER, ELECTRIC SELF-CLEAN OVEN

- **Max amp usage, power rating** 21 A – 4400 W, 24 A – 5000 W
- **Voltage, frequency** 120/208 Vac – 120/240 Vac, 60 Hz

### WARRANTY

- **2 years parts and labor**

### CERTIFICATIONS & WARRANTY

- CSA

### COOKING ZONES

- Dual zone
- Rear
- Semi-rapid
- Auxiliary
- Inner oven
- Griddle

### OVEN CAVITY

- Main oven
- Auxiliary oven
- Full-width triple glass
- 1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill tray for tray

### WORKTOP

- 6 brss
- Stainless steel squared
- Metal coated
- Cast iron

### ELECTRICAL REQUIREMENTS

- **Voltage, frequency** 120/208 Vac – 120/240 Vac, 60 Hz
- **Max amp usage, power rating** 21 A – 4400 W, 24 A – 5000 W

### OPTIONAL ACCESSORIES

- Side trim
- Front panel
- Flap storage compartment, height-adjustable stainless steel legs
- Electric convection self-clean with electric broiler
- Gas convection with gas infrared broiler

### DESIGN WORKTOP

- Stainless steel squared
- Cast iron
- Metal coated
- Stainless steel squared
- Cast iron
- Metal coated
- Cast iron

- Electric convection self-clean with electric broiler
- Gas convection with gas infrared broiler

### AUXILIARY OVEN

- Volume: 2.2 ft³
- Auxiliary functions:
  - Full-width triple glass
  - 1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill tray for tray

### MAIN OVEN

- Volume: 3.4 ft³
- Main oven functions:
  - Electric convection self-clean with electric broiler
  - Gas convection with gas infrared broiler

### BOTTOM

- 36 5-BURNER, GAS OVEN

- PRO36 5 GAS X
- Electric convection self-clean with electric broiler
- Gas convection with gas infrared broiler

- PRO30 4 DFS X
- Electric convection self-clean with electric broiler
- Gas convection with gas infrared broiler

### COLOUR OPTIONS

- Available in LPG version PRO36 5 GAS X LP
### WORKTOP
- Gas zones
- Burner type
- Bridge
- Design workshop
- Worktop control
- Panel
- Gas support
- Backguard
- Thermoplastic safety device
- One hand ignition

### COOKING ZONES
- Full-width glass
- Asymmetric
- Thermometer
- Gas

### OVEN CAVITY
- Main oven
- Main oven volume
- Main oven functions
- Main oven controls
- Inner oven door
- Cooling fan
- Oven equipment

### BOTTOM
- ELECTRICAL REQUIREMENTS
  - Voltage, frequency
  - Max amp single phase
taking

### COLOUR OPTIONS

### OPTIONAL ACCESSORIES
- One hand ignition
- Thermoplastic safety device
- One hand ignition

### WARRANTY & CERTIFICATIONS
- 2 years parts and labor
- CSA

### ELECTRIC SELF-CLEAN DOUBLE OVEN
- Pro 36 5-BURNER, GAS OVEN
- Pro 30 4-BURNER, GAS OVEN
- Pro 24 4-BURNER, GAS OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 36 5-BURNER, ELECTRIC

### ELECTRIC SELF-CLEAN DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDDLE, ELECTRIC SELF-CLEAN DOUBLE OVEN

### GAS DOUBLE OVEN
- 48 6-BURNER, GAS OVEN
- 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN
- 48 6-BURNER + GRIDGE,
<table>
<thead>
<tr>
<th>WORKTOP</th>
<th>GAS ZONES</th>
<th>ELECTRICAL REQUIREMENTS</th>
<th>BOTTOM</th>
</tr>
</thead>
<tbody>
<tr>
<td>WORKTOP</td>
<td>5</td>
<td>120/240 Vac, 60 Hz</td>
<td>1.5 A – 150 W</td>
</tr>
<tr>
<td>300 – 1800 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>3400 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>6500 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>11,000 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>750 – 18,000 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COOKING ZONES</th>
<th>Bottom triple glass</th>
<th>Full-width triple glass</th>
<th>Electric convection self-cleaning with electric broiler</th>
</tr>
</thead>
<tbody>
<tr>
<td>21 A – 4400 W, 24 A – 5000 W</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>12 A – 2400 W, 13.5 A – 3100 W</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CERTIFICATIONS &amp; WARRANTY</th>
<th>WARRANTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
<tr>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COLOUR OPTIONS</th>
<th>OPTIONAL ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>toekick panel, flat island trim, side trim</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WORKTOP</th>
<th>GAS ZONES</th>
<th>ELECTRICAL REQUIREMENTS</th>
<th>BOTTOM</th>
</tr>
</thead>
<tbody>
<tr>
<td>WORKTOP</td>
<td>4</td>
<td>120/240 Vac, 60 Hz</td>
<td>1.5 A – 150 W</td>
</tr>
<tr>
<td>750 – 1800 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>3400 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>6500 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>11,000 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>750 – 18,000 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COOKING ZONES</th>
<th>Bottom triple glass</th>
<th>Full-width triple glass</th>
<th>Electric convection self-cleaning with electric broiler</th>
</tr>
</thead>
<tbody>
<tr>
<td>21 A – 4400 W, 24 A – 5000 W</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>12 A – 2400 W, 13.5 A – 3100 W</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CERTIFICATIONS &amp; WARRANTY</th>
<th>WARRANTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
<tr>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COLOUR OPTIONS</th>
<th>OPTIONAL ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>toekick panel, flat island trim, side trim</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WORKTOP</th>
<th>GAS ZONES</th>
<th>ELECTRICAL REQUIREMENTS</th>
<th>BOTTOM</th>
</tr>
</thead>
<tbody>
<tr>
<td>WORKTOP</td>
<td>4</td>
<td>120/240 Vac, 60 Hz</td>
<td>1.5 A – 150 W</td>
</tr>
<tr>
<td>750 – 1800 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>3400 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>6500 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>11,000 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
<tr>
<td>750 – 18,000 Btu/h</td>
<td>1.5 A – 150 W</td>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COOKING ZONES</th>
<th>Bottom triple glass</th>
<th>Full-width triple glass</th>
<th>Electric convection self-cleaning with electric broiler</th>
</tr>
</thead>
<tbody>
<tr>
<td>21 A – 4400 W, 24 A – 5000 W</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>12 A – 2400 W, 13.5 A – 3100 W</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
<tr>
<td>120/240 Vac – 120/240 Vac, 60 Hz</td>
<td>10 ft³</td>
<td>10 ft³</td>
<td>10 ft³</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CERTIFICATIONS &amp; WARRANTY</th>
<th>WARRANTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
<tr>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COLOUR OPTIONS</th>
<th>OPTIONAL ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>toekick panel, flat island trim, side trim</td>
</tr>
</tbody>
</table>
### Ranges – Master Series

**Worktop**
- **Gas zones**: 4
- **Burners type**: Stainless steel
- **Design worktop**: Stainless steel
- **Worktop control**: Knobs
- **Pan support**: Cast iron
- **Backguard**: Stainless steel
- **Thermocouple safety device**: One hand ignition
- **Standard accessories**:
  - Stainless steel wok adaptor, simmer ring

**Cooking Zones**
- **Dual wok**: 750 – 18,000 Btu/h
- **Rapid**: 3400 Btu/h
- **Semi-rapid**: 6500 Btu/h
- **Auxiliary**: 1100 W, dual control, drip tray

**Oven Cavity**
- **Main oven**: Gas convection with gas infrared broiler
- **Auxiliary oven**: Gas convection with gas infrared broiler

**Bottom**
- **Electrical Requirements**: 120 V, 60 Hz
- **Max amp usage, Power rating**: 18 A – 1800 W

**Certifications & Warranty**
- **Certification**: CSA
- **Warranty**: 2 years parts and labor

### Heritage Series

**Heritage Series**

**Worktop**
- **Gas zones**: 6
- **Burners type**: Stainless steel
- **Design worktop**: Stainless steel
- **Worktop control**: Knobs
- **Pan support**: Cast iron
- **Backguard**: Stainless steel
- **Thermocouple safety device**: One hand ignition
- **Standard accessories**: Stainless steel wok adaptor, simmer ring

**Cooking Zones**
- **Dual wok**: 750 – 18,000 Btu/h
- **Rapid**: 3400 Btu/h
- **Semi-rapid**: 6500 Btu/h
- **Auxiliary**: 1100 W, dual control, drip tray

**Oven Cavity**
- **Main oven**: Gas convection with gas infrared broiler
- **Auxiliary oven**: Gas convection with gas infrared broiler

**Bottom**
- **Electrical Requirements**: 120 V, 60 Hz
- **Max amp usage, Power rating**: 18 A – 1800 W

**Certifications & Warranty**
- **Certification**: CSA
- **Warranty**: 2 years parts and labor

**Color Options**
- Stainless steel, white, black, red, green

### Optional Accessories
- **Toekick panel, flat island trim, side trim**
| Model            | Description                      | Electric | Oven Type | Oven Volume | Oven Functions | Oven Controls | Oven Cavity | Oven Broiler Type | Oven Finishing | Cavity Finishing | Convection System | Oven Levels | Glide Shelves | Wire Shelves | Oven Handle | Probe | Door Hinge | Cooling Fan | Auto Cooking Modes | Door Handle | Oven Door Finishing | Oven Door Closure | Grill Trivet for Trays | Electrical Requirements | Certifications & Warranty | Certification | Warranty |
|------------------|----------------------------------|----------|-----------|------------|---------------|---------------|--------------|-----------------|----------------|-----------------|-----------------|----------------|--------------|-------------|-------------|-------------|-------|------------|-------------|-------------------|-------------|---------------------|----------------------|-------------------------|---------------------------|------------------------|-----------|---------|
| F30 PRO XT       | 30 Single Oven XT                | electric | electric  | 4.1 ft³    | -             | hi-resolution | LCD touch interface | quadruple glass | stainless steel | pyrolytic black enamel | dual diagonal | 7 full extension | 2 heavy gauge | solid metal | -     | -         | -           | 33 preset cooking sequences with Bertazzoni Assistent | solid metal | -                                 | stainless steel | stainless steel | 120/208 Vac – 120/240 Vac, 60 Hz | CSA | 2 years parts and labor |
| F30 PRO XE       | 30 Single Oven XE                | electric | electric  | 4.1 ft³    | -             | hi-resolution | LCD touch interface | quadruple glass | stainless steel | pyrolytic black enamel | dual diagonal | 7 full extension | 2 heavy gauge | solid metal | -     | -         | -           | 33 preset cooking sequences with Bertazzoni Assistent | solid metal | -                                 | stainless steel | stainless steel | 120/208 Vac – 120/240 Vac, 60 Hz | CSA | 2 years parts and labor |
| F30 PRO XV       | 30 Single Oven XV                | electric | electric  | 4.1 ft³    | -             | LED touch interface | LED touch interface | quadruple glass | stainless steel | pyrolytic black enamel | dual diagonal | 7 full extension | 2 heavy gauge | solid metal | -     | -         | -           | 33 preset cooking sequences with Bertazzoni Assistent | solid metal | -                                 | stainless steel | stainless steel | 120/208 Vac – 120/240 Vac, 60 Hz | CSA | 2 years parts and labor |
| F24 PRO XV       | 24 Single Oven XV                | electric | electric  | 2.1 ft³    | -             | LED touch interface | LED touch interface | quadruple glass | stainless steel | black enamel | standard | 4 full extension | 2 heavy gauge | solid metal | -     | -         | -           | 23 preset cooking sequences with Bertazzoni Assistent | solid metal | -                                 | stainless steel | stainless steel | 120/208 Vac – 120/240 Vac, 60 Hz | UL | 2 years parts and labor |
### FD30 PRO XV
30 DOUBLE OVEN XV

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven type</td>
<td>Electric convection self-clean</td>
</tr>
<tr>
<td>Oven volume</td>
<td>4.1 ft³</td>
</tr>
<tr>
<td>Oven controls</td>
<td>LED touch interface</td>
</tr>
<tr>
<td>Auto cooking modes</td>
<td></td>
</tr>
<tr>
<td>Door hinge</td>
<td>Soft motion</td>
</tr>
<tr>
<td>Oven handle</td>
<td>Solid metal</td>
</tr>
<tr>
<td>Probe</td>
<td></td>
</tr>
<tr>
<td>Oven door finishing</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Cavity finishing</td>
<td>Double diagonal</td>
</tr>
<tr>
<td>Oven levels</td>
<td></td>
</tr>
<tr>
<td>Glide shelves</td>
<td>2 full extension</td>
</tr>
<tr>
<td>Wire shelves</td>
<td>2 heavy gauge</td>
</tr>
<tr>
<td>Tray</td>
<td>1 baking tray</td>
</tr>
<tr>
<td>ELEC. REQUIREMENTS</td>
<td></td>
</tr>
<tr>
<td>Voltage, Frequency</td>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
</tr>
<tr>
<td>Max amp usage, Power Rating</td>
<td>50 A – 11,000 W</td>
</tr>
</tbody>
</table>

### FD30 PRO XT
30 DOUBLE OVEN XT

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven type</td>
<td>Electric convection self-clean</td>
</tr>
<tr>
<td>Oven volume</td>
<td>4.1 ft³</td>
</tr>
<tr>
<td>Oven controls</td>
<td>Hi-resolution LCD touch interface</td>
</tr>
<tr>
<td>Auto cooking modes</td>
<td></td>
</tr>
<tr>
<td>Door hinge</td>
<td>Soft motion</td>
</tr>
<tr>
<td>Oven handle</td>
<td>Solid metal</td>
</tr>
<tr>
<td>Probe</td>
<td></td>
</tr>
<tr>
<td>Oven door finishing</td>
<td>Stainless steel</td>
</tr>
<tr>
<td>Cavity finishing</td>
<td>Double diagonal</td>
</tr>
<tr>
<td>Oven levels</td>
<td></td>
</tr>
<tr>
<td>Glide shelves</td>
<td>1 full extension</td>
</tr>
<tr>
<td>Wire shelves</td>
<td>1 heavy gauge</td>
</tr>
<tr>
<td>Tray</td>
<td>1 baking tray</td>
</tr>
<tr>
<td>ELEC. REQUIREMENTS</td>
<td></td>
</tr>
<tr>
<td>Voltage, Frequency</td>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
</tr>
<tr>
<td>Max amp usage, Power Rating</td>
<td>50 A – 11,000 W</td>
</tr>
</tbody>
</table>

### FD30 PRO XE
30 DOUBLE OVEN XE

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven type</td>
<td>Electric convection self-clean</td>
</tr>
<tr>
<td>Oven volume</td>
<td>4.1 ft³</td>
</tr>
<tr>
<td>Oven controls</td>
<td>Hi-resolution LCD touch interface</td>
</tr>
<tr>
<td>Auto cooking modes</td>
<td></td>
</tr>
<tr>
<td>Door hinge</td>
<td>Soft motion</td>
</tr>
<tr>
<td>Oven handle</td>
<td>Solid metal</td>
</tr>
<tr>
<td>Probe</td>
<td></td>
</tr>
<tr>
<td>Oven door finishing</td>
<td>Black glass with stainless steel frame</td>
</tr>
<tr>
<td>Cavity finishing</td>
<td>Dual diagonal</td>
</tr>
<tr>
<td>Oven levels</td>
<td></td>
</tr>
<tr>
<td>Glide shelves</td>
<td>1 full extension</td>
</tr>
<tr>
<td>Wire shelves</td>
<td>2 heavy gauge</td>
</tr>
<tr>
<td>Tray</td>
<td>1 baking tray</td>
</tr>
<tr>
<td>ELEC. REQUIREMENTS</td>
<td></td>
</tr>
<tr>
<td>Voltage, Frequency</td>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
</tr>
<tr>
<td>Max amp usage, Power Rating</td>
<td>50 A – 11,000 W</td>
</tr>
</tbody>
</table>

**CERTIFICATIONS & WARRANTY**
- Certification: CSA
- Warranty: 2 years parts and labor
### COMBI-MICROWAVE

**SD 24 PRO X**

- **Type:** Combi microwave
- **Function:** Electric
- **Volume:** 1.34 ft³
- **Display:** Digital touch interface
- **Cavity:** Combi microwave
- **Hinge:** Soft motion
- **Material:** Stainless steel
- **Finishing:** Stainless steel
- **Stainless steel single glass door
- **Electrical requirements:**
  - Voltage: 208/230 V, 60 Hz
  - Amp usage: 30 A – 3300 W
- **Certification & Warranty:**
  - CSA Certified
  - 2 years parts and labor

**F30 CON XT**

- **Type:** 30 Single Oven XT
- **Function:** Electric convection self-clean
- **Display:** Hi-resolution LCD touch interface
- **Cavity:** Dual diagonal
- **Finishing:** Black glass with stainless steel frame
- **Shelves:** 7 full extension, 2 heavy-duty
- **Panels:** Double glass
- **Electrical requirements:**
  - Voltage: 120/208 Vac – 120/240 Vac, 60 Hz
  - Amp usage: 20 A – 2500 W
- **Certification & Warranty:**
  - CSA Certified
  - 2 years parts and labor

**F30 CON XE**

- **Type:** 30 Single Oven XE
- **Function:** Electric convection self-clean
- **Display:** Hi-resolution LCD touch interface
- **Cavity:** Dual diagonal
- **Finishing:** Black glass with stainless steel frame
- **Shelves:** 7 full extension, 2 heavy-duty
- **Panels:** Double glass
- **Electrical requirements:**
  - Voltage: 120/208 Vac – 120/240 Vac, 60 Hz
  - Amp usage: 30 A – 5500 W
- **Certification & Warranty:**
  - CSA Certified
  - 2 years parts and labor
## RANGETOPS AND COOKTOPS – PROFESSIONAL SERIES

### Q36 5 00 X
- **36 DROP-IN LOW EDGE COOKTOP**
- **5-BURNER**

### QB36 4 00 X
- **36 DROP-IN LOW EDGE COOKTOP**
- **4-BURNER**

### Q30 4 00 X
- **30 DROP-IN LOW EDGE COOKTOP**
- **4-BURNER**

### DB36 6 00 X
- **36 DROP-IN COOKTOP 6-BURNER**

### QB36 6 00 X
- **36 DROP-IN LOW EDGE COOKTOP**
- **6-BURNER**

### QB36 5 00 X
- **36 DROP-IN LOW EDGE COOKTOP**
- **5-BURNER**

### QB30 4 00 X
- **30 DROP-IN LOW EDGE COOKTOP**
- **4-BURNER**

### WORKTOP
- **Gas zones**
- **Burners type**
- **Griddle**
- **Design worktop**
- **Worktop control**
- **Knobs**
- **Pan support**
- **Backguard**
- **Thermocouple safety device**
- **One hand ignition**
- **Wok adapter**
- **Simmer ring**

### COOKING ZONES
- **Dual wok**
- **Rapid**
- **Semi-rapid**
- **Auxiliary**
- **Simmer rate**

### ELECTRICAL REQUIREMENTS
- **Voltage, frequency**
- **Max amp usage, power rating**

### CERTIFICATIONS & WARRANTY
- **Certification**
- **Warranty**

#### 36 DROP-IN COOKTOP 6-BURNER
<table>
<thead>
<tr>
<th>Feature</th>
<th>6-Spot</th>
<th>5-Spot</th>
<th>4-Spot</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gas zones</strong></td>
<td>Brass</td>
<td>Brass</td>
<td>Brass</td>
</tr>
<tr>
<td><strong>Burners type</strong></td>
<td>Stainless steel, square</td>
<td>Stainless steel, low edge</td>
<td>Stainless steel, low edge</td>
</tr>
<tr>
<td><strong>Griddle</strong></td>
<td>Cast iron</td>
<td>Cast iron</td>
<td>Cast iron</td>
</tr>
<tr>
<td><strong>Design worktop</strong></td>
<td>Stainless steel, squared</td>
<td>Stainless steel, low edge</td>
<td>Stainless steel, low edge</td>
</tr>
<tr>
<td><strong>Worktop control</strong></td>
<td>Knobs</td>
<td>Knobs</td>
<td>Knobs</td>
</tr>
<tr>
<td><strong>Knobs</strong></td>
<td>Soft touch</td>
<td>Soft touch</td>
<td>Soft touch</td>
</tr>
<tr>
<td><strong>Pan support</strong></td>
<td>Solid metal</td>
<td>Solid metal</td>
<td>Solid metal</td>
</tr>
<tr>
<td><strong>Backguard</strong></td>
<td>Cast iron</td>
<td>Cast iron</td>
<td>Cast iron</td>
</tr>
<tr>
<td><strong>Thermocouple safety device</strong></td>
<td>One hand ignition</td>
<td>One hand ignition</td>
<td>One hand ignition</td>
</tr>
<tr>
<td><strong>One hand ignition</strong></td>
<td>Wok adapter</td>
<td>Wok adapter</td>
<td>Wok adapter</td>
</tr>
<tr>
<td><strong>Wok adapter</strong></td>
<td>Simmer ring</td>
<td>Simmer ring</td>
<td>Simmer ring</td>
</tr>
<tr>
<td><strong>Simmer rate</strong></td>
<td>750 – 18,000 Btu/h</td>
<td>11,000 Btu/h</td>
<td>6,500 Btu/h</td>
</tr>
<tr>
<td><strong>6-Spot</strong></td>
<td>7,500 Btu/h</td>
<td>6,500 Btu/h</td>
<td>3,500 Btu/h</td>
</tr>
<tr>
<td><strong>5-Spot</strong></td>
<td>12,000 Btu/h</td>
<td>11,000 Btu/h</td>
<td>6,000 Btu/h</td>
</tr>
<tr>
<td><strong>4-Spot</strong></td>
<td>18,000 Btu/h</td>
<td>16,000 Btu/h</td>
<td>9,000 Btu/h</td>
</tr>
<tr>
<td><strong>Voltage, frequency</strong></td>
<td>120 V, 60 Hz</td>
<td>120 V, 60 Hz</td>
<td>120 V, 60 Hz</td>
</tr>
<tr>
<td><strong>Max amp usage, power rating</strong></td>
<td>4 A – 1 W</td>
<td>4 A – 1 W</td>
<td>4 A – 1 W</td>
</tr>
<tr>
<td><strong>Certification</strong></td>
<td>CSA</td>
<td>CSA</td>
<td>CSA</td>
</tr>
<tr>
<td><strong>Warranty</strong></td>
<td>2 years parts and labor</td>
<td>2 years parts and labor</td>
<td>2 years parts and labor</td>
</tr>
</tbody>
</table>

#### 30 DROP-IN LOW EDGE COOKTOP 4-BURNER
<table>
<thead>
<tr>
<th>Feature</th>
<th>4-Spot</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gas zones</strong></td>
<td>Brass</td>
</tr>
<tr>
<td><strong>Burners type</strong></td>
<td>Stainless steel, square</td>
</tr>
<tr>
<td><strong>Griddle</strong></td>
<td>Cast iron</td>
</tr>
<tr>
<td><strong>Design worktop</strong></td>
<td>Stainless steel, low edge</td>
</tr>
<tr>
<td><strong>Worktop control</strong></td>
<td>Knobs</td>
</tr>
<tr>
<td><strong>Knobs</strong></td>
<td>Soft touch</td>
</tr>
<tr>
<td><strong>Pan support</strong></td>
<td>Solid metal</td>
</tr>
<tr>
<td><strong>Backguard</strong></td>
<td>Cast iron</td>
</tr>
<tr>
<td><strong>Thermocouple safety device</strong></td>
<td>One hand ignition</td>
</tr>
<tr>
<td><strong>One hand ignition</strong></td>
<td>Wok adapter</td>
</tr>
<tr>
<td><strong>Wok adapter</strong></td>
<td>Simmer ring</td>
</tr>
<tr>
<td><strong>Simmer rate</strong></td>
<td>750 – 18,000 Btu/h</td>
</tr>
<tr>
<td><strong>6-Spot</strong></td>
<td>7,500 Btu/h</td>
</tr>
<tr>
<td><strong>5-Spot</strong></td>
<td>12,000 Btu/h</td>
</tr>
<tr>
<td><strong>4-Spot</strong></td>
<td>18,000 Btu/h</td>
</tr>
<tr>
<td><strong>Voltage, frequency</strong></td>
<td>120 V, 60 Hz</td>
</tr>
<tr>
<td><strong>Max amp usage, power rating</strong></td>
<td>1 A</td>
</tr>
<tr>
<td><strong>Certification</strong></td>
<td>CSA</td>
</tr>
<tr>
<td><strong>Warranty</strong></td>
<td>2 years parts and labor</td>
</tr>
</tbody>
</table>
### WORKTOP
- Gas zones
- Burners type
- Brakes
- Design worktop
- Worktop control
- Knobs
- Pan support
- Backguard
- Thermocouple safety device
- Wire hand griddin
- Wire adapter
- Sensor ring

### COOKING ZONES
- Gas zones
- Burners type
- Griddle
- Design worktop
- Worktop control
- Knobs
- Pan support
- Backguard
- Thermocouple safety device
- Wire hand griddin
- Wire adapter
- Sensor ring

### ELECTRICAL REQUIREMENTS
- Voltage, frequency
- Max amp usage, power rating

### CERTIFICATIONS & WARRANTY
- Certification
- Warranty

---

**V36 5 00 X**
- 36 COOKTOP 5-BURNER
- Aluminum
- Stainless steel stamped
- Cast iron
- Soft touch
- 13,000 Btu/h
- 11,000 Btu/h
- 6500 Btu/h
- 3400 Btu/h
- 750 Btu/h
- 120 V, 60 Hz
- 1 A – 1 W

**V24 4 00 X**
- 24 COOKTOP 4-BURNER
- Aluminum
- Stainless steel stamped
- Cast iron
- Soft touch
- 13,000 Btu/h
- 11,000 Btu/h
- 6500 Btu/h
- 3400 Btu/h
- 750 Btu/h
- 120 V, 60 Hz
- 1 A – 1 W

**P30 4 CER NE**
- 30 CERAMIC COOKTOP
- Ceramic glass and metal trim
- Cast iron
- Ø 7” – 1800 W
- Ø 6” – 1200 W
- Ø 5” – 1100 W
- Ø 9” – 2500 W
- 120/208 Vac – 120/240 Vac, 60 Hz
- 22 A – 25 A, 4500 W – 6000 W
- CSA – UL
- 2 years parts and labor

**P24 4 CER NE**
- 24 CERAMIC COOKTOP
- Ceramic glass and metal trim
- Cast iron
- Soft touch
- Ø 7” – 1800 W
- Ø 6” – 1200 W
- Ø 5” – 1100 W
- Ø 9” – 2500 W
- 120/208 Vac – 120/240 Vac, 60 Hz
- 22 A – 25 A, 4500 W – 6000 W
- CSA – UL
- 2 years parts and labor
### WORKTOPS

<table>
<thead>
<tr>
<th>Model</th>
<th>Worktop Type</th>
<th>Finish</th>
<th>Griddle Type</th>
<th>Induction Zones</th>
<th>Design Worktop</th>
<th>Worktop Control</th>
<th>Knobs</th>
<th>Pan Support</th>
<th>Backguard</th>
<th>Thermocouple Safety Device</th>
<th>One-Hand Ignition</th>
<th>Wok Adapter</th>
<th>Simmer Ring</th>
</tr>
</thead>
<tbody>
<tr>
<td>PM36 5 S0 X</td>
<td>36 Segmented Cooktop 5-Burner</td>
<td>brass stainless steel low edge</td>
<td>solid metal</td>
<td>test iron</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>PM36 3 S0 X</td>
<td>36 Segmented Cooktop 3-Burner and Griddle</td>
<td>brass stainless steel low edge</td>
<td>solid metal</td>
<td>test iron</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>PM36 3 IG X</td>
<td>36 Cooktop 1-Burner, 2 Induction Zones and Griddle</td>
<td>brass stainless steel low edge</td>
<td>solid metal</td>
<td>test iron</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>PM36 0 IG X</td>
<td>36 Cooktop 5 Induction Zones</td>
<td>brass stainless steel low edge</td>
<td>solid metal</td>
<td>test iron</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

### ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>Model</th>
<th>Voltage, Frequency</th>
<th>Max Amp Usage, Power Rating</th>
<th>Certification</th>
<th>Warranty</th>
</tr>
</thead>
<tbody>
<tr>
<td>PM36 5 S0 X</td>
<td>120 V, 60 Hz</td>
<td>1 A – 1 W</td>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
<tr>
<td>PM36 3 S0 X</td>
<td>120 V, 60 Hz</td>
<td>1 A – 1 W</td>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
<tr>
<td>PM36 3 IG X</td>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
<td>15 A – 15 A, 2600 W – 3700 W</td>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
<tr>
<td>PM36 0 IG X</td>
<td>120/208 Vac – 120/240 Vac, 60 Hz</td>
<td>20.2 A – 22.2 A, 3600 W – 4500 W</td>
<td>CSA</td>
<td>2 years parts and labor</td>
</tr>
</tbody>
</table>
## VENTILATION

<table>
<thead>
<tr>
<th>WORKTOP</th>
<th>36 COOKTOP 5 INDUCTION ZONES</th>
<th>36 COOKTOP 4 INDUCTION ZONES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WORKTOP</strong></td>
<td>Gas zones</td>
<td>Gas zones</td>
</tr>
<tr>
<td></td>
<td>Burner type</td>
<td>Burner type</td>
</tr>
<tr>
<td></td>
<td>Knobs</td>
<td>Knobs</td>
</tr>
<tr>
<td><strong>COOKING ZONES</strong></td>
<td>Rear</td>
<td>Rear</td>
</tr>
<tr>
<td></td>
<td>Front center</td>
<td>Front center</td>
</tr>
<tr>
<td></td>
<td>Front right</td>
<td>Front right</td>
</tr>
<tr>
<td></td>
<td>Back right</td>
<td>Back right</td>
</tr>
<tr>
<td></td>
<td>Front left</td>
<td>Front left</td>
</tr>
<tr>
<td></td>
<td>Front left extensible</td>
<td>Front left extensible</td>
</tr>
<tr>
<td><strong>RESIDUAL HEAT INDICATOR</strong></td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>ELECTRICAL REQUIREMENTS</strong></td>
<td>Voltage, frequency</td>
<td>Voltage, frequency</td>
</tr>
<tr>
<td></td>
<td>120/240 Vac, 60 Hz</td>
<td>120/240 Vac, 60 Hz</td>
</tr>
<tr>
<td></td>
<td>50 A – 9100 W</td>
<td>50 A – 9100 W</td>
</tr>
<tr>
<td><strong>CERTIFICATIONS &amp; WARRANTY</strong></td>
<td>CSA</td>
<td>CSA</td>
</tr>
<tr>
<td></td>
<td>Warranty</td>
<td>Warranty</td>
</tr>
</tbody>
</table>

### 48 UNDERMOUNT CANOPY HOOD, 2 MOTOR

- **KU48 PRO 2X**
  - Stainless steel
  - 2 motors
  - Electronic with buttons
  - Aluminum mesh
  - 600 CFM
  - 59 dB
  - 120 V, 60 Hz
  - 3.3 A – 400 W

### 36 UNDERMOUNT CANOPY HOOD, 2 MOTOR

- **KU36 PRO 2X**
  - Stainless steel
  - 2 motors
  - Electronic with buttons
  - Baffle stainless steel
  - 1200 CFM
  - 59 dB
  - 120 V, 60 Hz
  - 6.6 A – 800 W

### 48 UNDERMOUNT CANOPY HOOD, 1 MOTOR

- **KU48 PRO 1X**
  - Stainless steel
  - 1 motor
  - Electronic with buttons
  - Baffle stainless steel
  - 1200 CFM
  - 59 dB
  - 120 V, 60 Hz
  - 6.6 A – 800 W

**NOTES**

- All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.
- Medium duct cover (item 901265) and full-width duct cover (item 901266), air bracket (item 901264).
- All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers.
- Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901263).
<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Hood Finishing</th>
<th>Motor</th>
<th>Speed</th>
<th>Hood Control</th>
<th>Halogen Lights</th>
<th>Filters</th>
<th>Max Extraction Power</th>
<th>Noise</th>
<th>Front Bar</th>
<th>Electrical Requirements</th>
<th>Certifications &amp; Warranty</th>
<th>Warranty</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>KU36 PRO 1X</td>
<td>Stainless steel</td>
<td>electronic with bulb</td>
<td>3 1/2 slider</td>
<td>2</td>
<td>stainless</td>
<td>400 CFM</td>
<td>aluminum mesh</td>
<td>56 dBA</td>
<td>120 V, 60 Hz, 3.3 A – 400 W</td>
<td>3 years parts and labor</td>
<td>UL</td>
<td>European baffle filters available. All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Narrow duct cover for ceiling height 8’-10” (item 901281) is available.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KU30 PRO 1X</td>
<td>Stainless steel</td>
<td>electronic with bulb</td>
<td>2 1/2 slider</td>
<td>2</td>
<td>stainless</td>
<td>300 CFM</td>
<td>aluminum mesh</td>
<td>44 dBA</td>
<td>120 V, 60 Hz, 3.3 A – 400 W</td>
<td>2 years parts and labor</td>
<td>UL</td>
<td>European baffle filters available. All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Narrow duct cover for ceiling height 8’-10” (item 901281) is available.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KU24 PRO 1X</td>
<td>Stainless steel</td>
<td>electronic with bulb</td>
<td>2 slider</td>
<td>1</td>
<td>stainless</td>
<td>240 CFM</td>
<td>aluminum mesh</td>
<td>39 dBA</td>
<td>120 V, 60 Hz, 3.3 A – 400 W</td>
<td>2 years parts and labor</td>
<td>UL</td>
<td>European baffle filters available. All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Narrow duct cover for ceiling height 8’-10” (item 901281) is available.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KU36 PRO 1X</td>
<td>Stainless steel</td>
<td>electronic with bulb</td>
<td>3 1/2 slider</td>
<td>1</td>
<td>stainless</td>
<td>400 CFM</td>
<td>aluminum mesh</td>
<td>56 dBA</td>
<td>120 V, 60 Hz, 3.3 A – 400 W</td>
<td>2 years parts and labor</td>
<td>UL</td>
<td>European baffle filters available. All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Narrow duct cover for ceiling height 8’-10” (item 901281) is available.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KU30 PRO 1X</td>
<td>Stainless steel</td>
<td>electronic with bulb</td>
<td>2 1/2 slider</td>
<td>1</td>
<td>stainless</td>
<td>300 CFM</td>
<td>aluminum mesh</td>
<td>44 dBA</td>
<td>120 V, 60 Hz, 3.3 A – 400 W</td>
<td>2 years parts and labor</td>
<td>UL</td>
<td>European baffle filters available. All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Narrow duct cover for ceiling height 8’-10” (item 901281) is available.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KU24 PRO 1X</td>
<td>Stainless steel</td>
<td>electronic with bulb</td>
<td>2 slider</td>
<td>1</td>
<td>stainless</td>
<td>240 CFM</td>
<td>aluminum mesh</td>
<td>39 dBA</td>
<td>120 V, 60 Hz, 3.3 A – 400 W</td>
<td>2 years parts and labor</td>
<td>UL</td>
<td>European baffle filters available. All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Narrow duct cover for ceiling height 8’-10” (item 901281) is available.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**NOTES**

- All KU hoods can be installed under 12” deep wall cabinets or with the optional height-adjustable narrow duct cover (item 901262), medium duct cover (item 901263), and full-width duct cover (item 901265). Narrow duct cover for ceiling height 8’-10” (item 901281) is available. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262) and full-width duct cover (item 901266). Narrow duct cover for ceiling height 8’-10” (item 901281) is available.
VENTILATION - PROFESSIONAL SERIES

**KG48 CONX**
48 HOOD, 1 MOTOR
- Stainless steel finishing and glass
- 1 Speed
- Touch
- Baffle stainless steel
- 600 CFM
- 59 dBA
- 120 V, 60 Hz
- 3.3 A – 400 W
cETLus
- 2 years parts and labor

**KG36 CONX**
36 HOOD, 1 MOTOR
- Stainless steel finishing and glass
- 1 Speed
- Touch
- Baffle stainless steel
- 500 CFM
- 59 dBA
- 120 V, 60 Hz
- 3.3 A – 400 W
cETLus
- 2 years parts and labor

**VENTILATION - DESIGN SERIES**

**KIN30 PRO X**
30 BAFFLE INSERT HOOD
- Stainless steel
- 2 Speeds
- Electronic with buttons and remote control
- Baffle stainless steel
- 600 CFM
- 59 dBA
- 120 V, 60 Hz
- 3.3 A – 800 W
cETLus
- 2 years parts and labor
- Air bracket (Item 901264)

**KIN36 PRO X**
36 BAFFLE INSERT HOOD
- Stainless steel
- 4 Speeds
- Double electronic slider and remote control
- Baffle stainless steel
- 1000 CFM
- 59 dBA
- 120 V, 60 Hz
- 6.6 A – 800 W
cETLus
- 2 years parts and labor
- Air bracket (Item 901264)
### VENTILATION – DESIGN SERIES

#### K48 CON X
**WALLMOUNT HOOD, 1 MOTOR**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hood finishing</td>
<td>stainless steel</td>
</tr>
<tr>
<td>Motor</td>
<td>3</td>
</tr>
<tr>
<td>Speed</td>
<td>1</td>
</tr>
<tr>
<td>Halogen lights</td>
<td>electronic</td>
</tr>
<tr>
<td>Filters</td>
<td>aluminum mesh</td>
</tr>
<tr>
<td>Max extraction power</td>
<td>600 CFM</td>
</tr>
<tr>
<td>Noise</td>
<td>59 dBA</td>
</tr>
<tr>
<td>Front bar</td>
<td>-</td>
</tr>
</tbody>
</table>

**ELECTRICAL REQUIREMENTS**

- **Voltage, frequency:** 120 V, 60 Hz
- **Max amp usage, power rating:** 3.3 A – 400 W

**CERTIFICATIONS & WARRANTY**

- **Certification:** cETLus
- **Warranty:** 2 years parts and labor

**OPTIONALS**

- Recirculation kit (item 901154) is available.

---

#### K36 CON X
**WALLMOUNT HOOD, 1 MOTOR**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hood finishing</td>
<td>stainless steel</td>
</tr>
<tr>
<td>Motor</td>
<td>3</td>
</tr>
<tr>
<td>Speed</td>
<td>2</td>
</tr>
<tr>
<td>Halogen lights</td>
<td>electronic</td>
</tr>
<tr>
<td>Filters</td>
<td>aluminum mesh</td>
</tr>
<tr>
<td>Max extraction power</td>
<td>600 CFM</td>
</tr>
<tr>
<td>Noise</td>
<td>59 dBA</td>
</tr>
<tr>
<td>Front bar</td>
<td>-</td>
</tr>
</tbody>
</table>

**ELECTRICAL REQUIREMENTS**

- **Voltage, frequency:** 120 V, 60 Hz
- **Max amp usage, power rating:** 3.3 A – 400 W

**CERTIFICATIONS & WARRANTY**

- **Certification:** cETLus
- **Warranty:** 2 years parts and labor

**OPTIONALS**

- Recirculation kit (item 901154) is available.

---

### VENTILATION – MASTER SERIES

#### K48 HD 2X
**48 HOOD, 2 MOTOR**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hood finishing</td>
<td>stainless steel</td>
</tr>
<tr>
<td>Motor</td>
<td>3</td>
</tr>
<tr>
<td>Speed</td>
<td>4</td>
</tr>
<tr>
<td>Halogen lights</td>
<td>electronic</td>
</tr>
<tr>
<td>Filters</td>
<td>aluminum mesh</td>
</tr>
<tr>
<td>Max extraction power</td>
<td>1200 CFM</td>
</tr>
<tr>
<td>Noise</td>
<td>59 dBA</td>
</tr>
<tr>
<td>Front bar</td>
<td>-</td>
</tr>
</tbody>
</table>

**ELECTRICAL REQUIREMENTS**

- **Voltage, frequency:** 120 V, 60 Hz
- **Max amp usage, power rating:** 6.6 A – 800 W

**CERTIFICATIONS & WARRANTY**

- **Certification:** cETLus
- **Warranty:** 2 years parts and labor

**OPTIONALS**

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

---

#### K36 HD 2X
**36 HOOD, 2 MOTOR**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hood finishing</td>
<td>stainless steel</td>
</tr>
<tr>
<td>Motor</td>
<td>3</td>
</tr>
<tr>
<td>Speed</td>
<td>2</td>
</tr>
<tr>
<td>Halogen lights</td>
<td>electronic</td>
</tr>
<tr>
<td>Filters</td>
<td>aluminum mesh</td>
</tr>
<tr>
<td>Max extraction power</td>
<td>1000 CFM</td>
</tr>
<tr>
<td>Noise</td>
<td>59 dBA</td>
</tr>
<tr>
<td>Front bar</td>
<td>-</td>
</tr>
</tbody>
</table>

**ELECTRICAL REQUIREMENTS**

- **Voltage, frequency:** 120 V, 60 Hz
- **Max amp usage, power rating:** 3.3 A – 400 W

**CERTIFICATIONS & WARRANTY**

- **Certification:** cETLus
- **Warranty:** 2 years parts and labor

**OPTIONALS**

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

---

**NOTES**

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

---

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

**Medium duct cover (item 901263) and full-width duct cover (item 901261), air bracket (item 901264).**

---

**www.goedekers.com**
VENTILATION

HERITAGE SERIES

K48 HER X + KC48 HER NE
48 CANOPY AND BASE HOOD

K36 HER X + KC36 HER NE
36 CANOPY AND BASE HOOD

VANITY

Hood finishing

Motor

Speed

Hood control

Halogen lights

Filters

Max extraction power

Noise

Front bar

TECHNICAL REQUIREMENTS

Voltage, frequency

Max amp usage, power rating

CERTIFICATIONS & WARRANTY

Certification

Warranty

COLOR OPTIONS

NOTES

The Heritage Series range hood is supplied in two parts. Duct cover included.

stainless steel and matt color

electronic

baffle stainless steel

590 CFM

59 SBA

Mechanical

600 CFM

3.3 A – 400 W

120 V, 60 Hz

•

2 years parts and labor

CSA

The Heritage Series range hood is supplied in two parts. Duct cover included.

sp48 sta x X
48” BACKSPLASH
Dimensions W 48” - H 26 1/2”

sp36 sta x X
36” BACKSPLASH
Dimensions W 36” - H 26 1/2”

sp30 sta x X
30” BACKSPLASH
Dimensions W 30” - H 26 1/2”

SP48 STA X
48” BACKSPLASH
Dimensions W 48” - H 26 1/2”

BS48 HER X
48” BACKSPLASH
Dimensions W 48” - H 26 1/2”

901263
MEDIUM DUCT COVER FOR HOOD, 2 MOTOR
Dimensions W 22 1/8” - H Install 9-12’

901261
48” FULL WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 48” - H Install 9-12’

901260
NARROW DUCT COVER TALL FOR HOOD, 1 MOTOR
Dimensions W 9 7/8” - H Install 9-12’

901265
30’ FULL WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 30” - H Install 9-12’

901266
30’ FULL WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 30” - H Install 9-12’

901265
30’ FULL WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 36” - H Install 9-12’

901266
30’ FULL WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 36” - H Install 9-12’

901261
48” FULL WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 48” - H Install 9-12’

www.goedekers.com
<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Dimensions</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>901281</td>
<td>Narrow Duct Cover Short for Hood 1 Motor</td>
<td>W 9 1/16&quot; - H 13 1/16&quot;</td>
<td></td>
</tr>
<tr>
<td>901255</td>
<td>Duct Extension Kit for All Con Hood Models</td>
<td>W 44 3/8&quot; - H 52 3/8&quot;</td>
<td></td>
</tr>
<tr>
<td>HK36 HER X</td>
<td>Handle Kit 36&quot; for Home Refrigerator</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HK24 HER X</td>
<td>Handle Kit 24&quot; for Home Refrigerator</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IRF 24 X</td>
<td>Island Backguard Height 3/4&quot; for 24&quot; Range</td>
<td>W 24&quot; - H 3/4&quot;</td>
<td></td>
</tr>
<tr>
<td>IRF 30 X</td>
<td>Island Backguard Height 3/4&quot; for 30&quot; Range</td>
<td>W 30&quot; - H 3/4&quot;</td>
<td></td>
</tr>
<tr>
<td>IRF 36 X</td>
<td>Island Backguard Height 3/4&quot; for 36&quot; Range</td>
<td>W 36&quot; - H 3/4&quot;</td>
<td></td>
</tr>
<tr>
<td>IRF 48 X</td>
<td>Island Backguard Height 3/4&quot; for 48&quot; Range</td>
<td>W 48&quot; - H 3/4&quot;</td>
<td></td>
</tr>
<tr>
<td>901264</td>
<td>Air Bracket for Hood 2 Motor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>901247</td>
<td>Air Bracket Y-Adapter for KIC 36&quot; Pro Insert Hood</td>
<td></td>
<td></td>
</tr>
<tr>
<td>901253</td>
<td>Kit Baffle Filters for KIC 36-48</td>
<td></td>
<td></td>
</tr>
<tr>
<td>901253</td>
<td>Kit Baffle Filters for KIC 30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KC36 HER CR</td>
<td>Heritage Canopy Hood 36&quot;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KC36 HER NE</td>
<td>Heritage Canopy Hood 36&quot; Nero</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KC48 HER CR</td>
<td>Heritage Canopy Hood 48&quot;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KC48 HER NE</td>
<td>Heritage Canopy Hood 48&quot; Nero</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KC48 HER VI</td>
<td>Heritage Canopy Hood 48&quot; Vino</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TG</td>
<td>Telescopic Glide Shelf F30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TGC</td>
<td>Telescopic Glide Shelf Guides for 30 and 36&quot; Range Ovens Accommodates Standard Oven Shelf</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TGSCS36</td>
<td>Telescopic Glide Shelf for 36 Self-Clean Ranges</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TGSCS30</td>
<td>Telescopic Glide Shelf for 30 Self-Clean Ranges</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
TKS 24 X TOEKICK FOR 24" RANGES, ALL SERIES
Dimensions W 24" - H Install 4"

TKS 30 X TOEKICK FOR 30" RANGES, ALL SERIES
Dimensions W 30" - H Install 4"

TKS 36 X TOEKICK FOR 36" RANGES, ALL SERIES
Dimensions W 36" - H Install 4"

TKS 48 X TOEKICK FOR 48" RANGES, ALL SERIES
Dimensions W 48" - H Install 4"

901272 PORCELAIN TRAY FOR RANGES AND OVENS 30-INCH OR LARGER

901273 GLASS TRAY FOR RANGES AND OVENS 30-INCH OR LARGER

ST36 X / ST36 NE / ST36 BI / ST36 GI / ST36 AR / ST36 RO / ST36 VI
ST36 HER CR / ST36 HER NE / ST36 HER VI
36" SIDE TRIM
Dimensions W 30½" - H ¾'