
Bertazzoni Professional Series
Bertazzoni Modern Series
Bertazzoni Master Series
Bertazzoni Heritage Series





The starting point

For more than 100 years, Bertazzoni cooking appliances have helped people bring the best of home-cooked food to the family table.

Bertazzoni is proud and well-equipped to do this because food and cooking are essential elements of Italian family life.

Bertazzoni cooking machines have been available for over a century, building a reputation based on the quality of engineering and a passion for food.

Born here in Emilia-Romagna - the bread basket of Italy - our appliances are the perfect ingredient to create a kitchen you will savour.

Whether you choose our built-in or free-standing machines and whatever your cooking style, Bertazzoni products allow you to take the finest ingredients and cook them with precision, flair and flavour.

Traditions of Excellence

Bertazzoni products are designed and built in Emilia-Romagna, more specifically in Guastalla, between Reggio Emilia and Parma, in the centre of the most renowned area for food and cooking in the whole of Italy.

The rich, culinary tradition of the region is founded on the extraordinary quality of its products, such as the Parma ham, salami, mortadella, different and exquisite varieties of pasta, Parmigiano-Reggiano and balsamic vinegar. Cars are manufactured in this area too, which is also the home of many world-famous sport brands, as well as racing motorcycles, machine tools and agricultural equipment.

At the end of the 19th Century Francesco Bertazzoni, and his son Antonio, founded the business in Guastalla after having seen the arrival of basic wood burning cookers, thanks to the new railway links in the northern industrial regions.

They experienced immediate success and in a short period, the Bertazzoni brand was established throughout Italy.

The family built their first factory in 1909, then expanded it in the 1920s. After the tragic events that upset Europe from the 1930s to the 1950s, Bertazzoni saw the launch of a period of continuous growth.

The first Bertazzoni gas cookers were produced in 1953 and in the 1960s the company began to export.

Currently, the company uses advanced production techniques, first adopted by the automotive industry, including a minimum stock holding, fast manufacturing flows, and reduced production times. In Bertazzoni's newest plant, which opened in 2010, production has doubled.

La Germania is the original brand of Bertazzoni cookers.



PREMIATA FABBRICA DI CUCINE ECONOMICHE
La Germania
FRATELLI BERTAZZONI



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

GUASTALLA
AGENZIA D. VENDITA - BOLOGNA - PIAZZA ALDROVA (D' N° 4)

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

*Spett. Citta Camera di Commercio e Industria
della Provincia di Reggio Emilia = Prot. P 403*

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

*La firma della predetta Citta e' affidata ai Sigg.
Ettore ed Attilio Bertazzoni, tanto congiuntamente
che separatamente.*

Reggio Emilia 8 Marzo 1926

*Il Commissario Governativo
Prinolatti*

*Il Segretario
M. Leoni*

The Series

Inspired by their passion for high quality cookers, Bertazzoni offers a complete range of household appliances, both built-in and free-standing. These celebrate the long tradition of a brand that has been able to combine craftsmanship and high skills engineering in to all of their products.

Bertazzoni offers four different product Series to cater for different styles.

The Professional Series, is the name of the iconic style dedicated to non-professional chefs, offers coloured finishes, which benefit from painting techniques used for the splendid luxury sports cars made in Italy.

The Modern Series offers a contemporary and extremely elegant design, made in stainless steel, black metal, copper and zinc.

The Master Series style is inspired by professional cookers, blending the most advanced technologies with the ultimate refined Italian style, while the Heritage Series is characterized by a more traditional design, inspired by the first Bertazzoni wood burning cookers, finished with enamel coating and metal trims.

Bertazzoni embraces the entire kitchen, the heart of it being the cooking area, where each element is consistent, both in terms of design and performance. In addition to ovens and hobs, the range of products offered includes refrigerators, dishwashers and matching extractor hoods.



Professional Series

The beautifully designed Professional Series offers best-in-category capacity, flexibility and usability: professional performance for your kitchen at home. Its distinctive style features elegant knobs, ergonomically designed handles and sophisticated finishes. These iconic elements blend design with an innovative approach to function, underpinned by our renowned engineering.

This signature style has won many design awards since its introduction. The complete Professional Series kitchen suite includes built-in ovens, hobs, fridges, dishwasher and ventilation systems, alongside a choice of range cookers.



Modern Series

The Modern Series brings a fresh, contemporary elegance to your kitchen. Bertazzoni's designers have excelled themselves to elevate essential design to the highest levels of sophistication by harnessing the power of rich materiality.

With its range of new Built-in machines and free-standing range cookers, the Modern Series tells a very Italian story of design and style. It combines glass and precious metals, crafted using the many years of knowledge and passion that has made the Bertazzoni approach an art as well as a science.

The Modern Series offers a rich and sophisticated style that is both current and timeless. The clean lines of the machines are maintained through touch controls on the most advanced models, revealing an unparalleled vision for seamless integration.



Master Series

Practical elegance, integrated vision and beautiful efficiency. With all the qualities you expect from Bertazzoni, the Master Series blends the best of a commercial kitchen-inspired style, engineered with advanced technology with fine Italian design.

The Series offers a complete range of coordinated appliances with an unmistakable style, characterized by a palette of refined colours that makes the cooker a true work of art. The large controls, with soft-touch finish and practical handles, inspired by the industrial models, are designed in the name of functionality, without detracting from the style.



Heritage Series

The Heritage Series aesthetic was inspired by the original Bertazzoni ranges created by Napoleone Bertazzoni at the start of the 20th century. Taking styling cues from the past is one thing. But you can be certain that the series is engineered to the high standards Bertazzoni is renowned for, with state-of-the-art-technology.

The new built-in products and freestanding range cookers are an authentic embodiment of Bertazzoni's heritage that the company embraces with deep respect and celebrates with every new cooking machine. The Heritage Series built-in kitchen suite includes built-in ovens, range cookers, hobs, fridges, hoods and dishwashers.



Colours and finishes

Bertazzoni prides itself on bringing together industrial production methods and engineering skills with Italian design flair.

This thinking has led us to create four new special finishes inspired by the pinnacle of Italian craftsmanship. Each Bertazzoni machine is an elegant combination of form and function, technology and inimitable style. These special finishes take this thinking to a new level.

Our designers and engineers were inspired by the flawless paintwork found on beautiful Italian sports cars, powder-coated finishes and the traditional enamel finishes of Bertazzoni's original stoves. Each finish is matched with different Series to complete a sophisticated and instantly recognisable look. Whichever Series and finish you choose, it will bring a unique touch to the look and style of your kitchen.

Car paint

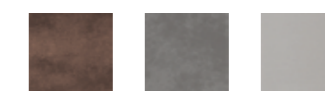


Carbonio Nero Bianco Vino



Rosso Arancio Giallo

Metals



Copper Zinc Stainless Steel

Enamels



Nero Décor Avorio

Texture paint



Crema Vino Nero

The Technology

Innovation has always been at the heart of the Bertazzoni story. But the company has never believed in technology for technology's sake. The focus is always on fulfilling people's needs.

As these have developed over the years, Bertazzoni has responded, engineering new technology with one aim: to improve people's lives every day.

These new generation built-in ovens, range cookers hobs and other appliances shown and described in these pages are all designed to make it easy for people to enjoy healthy, beautifully-cooked food. At the same time, every aspect of form and function has been finessed, so they waste less time on boring or repetitive chores.



Built-in ovens

Electric Built-in ovens

The new Bertazzoni electric built-in ovens have a capacity of 76 litres, among the largest in the category. These feature multiple cooking positions, with telescopic sliding shelves on all five levels. Bertazzoni convection technology allows optimal heat distribution and faster heating times, while the new panoramic glass door and the double internal side light allow you to always see clearly inside of the oven, regardless of how full it is.

The most advanced features include: the digital thermostat probe, for precise temperature control and uniformity of cooking; hydro self-cleaning or pyrolytic technology, for perfect hygiene.

The intuitive interface options include a display Full Touch TFT, one LCD touch, one LED, in addition to an elegant, traditional thermometer. Models with touch display TFT and touch LCD reach high performance and consumption optimal thanks to class A ++.

Steam ovens

Bertazzoni steam ovens offer all the functions of a traditional oven. These include fan cooking and grill, but also the functions of steam cooking, fast, healthy and able to cook foods that are rich in liquids, while preserving their nutritional properties and consistency. At the same time, steam cooking reduces preparation times.

Bertazzoni steam ovens are available in Total Steam version and Steam Assist and are 60x60cm (with cavity from 76 liters) and 60x45 cm.

The Total Steam system allows the selection of the fullsteam function and to set the cooking and start time. The removable tank is placed behind the control panel of the oven making simple and safe operation of refilling water with the door closed, without having to interrupt cooking and, at the same time, enhancing the design. The Steam Assist system allows you to set three different levels of steam intensity combined with traditional cooking functions. This combination allows to get more intense flavours, allowing both to cook and to roast. Bertazzoni steam ovens have energy class A ++ for optimal energy consumption.



Hobs

Gas hobs

Available in 60cm, 75cm and 90cm configurations, Bertazzoni gas hobs offer timeless elegance.

The versatile double ring burner guarantees perfect control, from 400W for the preparation of delicate sauces and chocolate and up to 5kW for maximum power.

The new design of cast iron pan supports are light and simple, to be lifted to facilitate cleaning, they guarantee a wide cooking surface and greater stability. The configuration with a side or central wok burner, offers you the choice of hob which best suits your cooking and is perfect for the style of your kitchen.

Gas hobs, with stainless steel or soft touch finish knobs are available in different variants: stainless steel, black glass or modern black enamels, opaque and glossy ivory, so as to adapt to the design of any kitchen.



Induction hobs

Bertazzoni induction hobs offer a way of cooking which is versatile, efficient and fast. They enable precision cooking, perfect for non-professional cooks, but who want real chef control.

Equipped with innovative and intuitive touch controls, they perform to the best energy classes A ++ and A +++.

The Flex Cooking Area and FlexPlus features, available on some models allow you to use one or two areas of cooking simultaneously, to work on a wider surface to accommodate larger pans.

The cleaning function interrupts the cooking process for some seconds, allowing you to clean the glass and then recalling automatically the last setting, while Flexi Moving gives you the ability to move pots from one area to another, transferring the preferred programming.



Refrigerators

French Door refrigerators

The free-standing French Door model guarantees high performance and offers a design perfectly coordinated with the Professional, Master and Heritage Series handles.

Engineered to very high standards, with a 412-litre fridge compartment and 120 litre freezer, combines the Super Freeze mode for a faster freezing of food and with a reduced noise level of just 20 dBA.

Each compartment can be adjusted according to your needs ensuring an exact temperature control. The shelves are in toughened glass with anti-drop edges and removable drawers and the door trays adjustable in height so as to allow the maximum customization of use.

Touch controls, digital sensors and LED displays make the French Door Bertazzoni a unique element of the kitchen.

Built-in premium cooling

Equipped with perfectly distributed LED lighting, the Bertazzoni built-in refrigerators have been designed with a transversal air flow that allows better temperature control, reducing the loss of cold air when the doors are opened.

Total No Frost technology guarantees longer and better food preservation. The lower compartment, thanks to the FlexMode command, can be set as Freezer (0.0 °C), Fresco (-1.1/+ 1.1 °C) or Refrigerator (3.3/5.5 °C). For models with an ice-maker, there is an automatic filter and the ability to customize the size of the ice cube.

The Super-freeze option also allows you to perform a cycle of freezing of the fastest fresh food.

Bertazzoni built-in refrigerators are available in sizes 90cm, 75cm and 60cm, all in Energy class A + e designed for maximum silence.

Dishwashers

Integrated dishwashers

Bertazzoni dishwashers have energy class up to A +++ to guarantee the best performance in terms of energy saving and are the most silent in their category (40 dBA).

Thanks to the intuitive Full Touch control, these appliances are extremely simple and efficient to wash up to 14 place setting. The glasses basket can be raised or lowered to maximize the load even with very large dishes or wine glasses; moreover the top models have a third dedicated cutlery basket and feature eight programs and four washing functions.

Equipped with a water stop valve to prevent possible leaks and a powerful LED light that facilitates loading and unloading, these dishwashers are designed to make dishwashing a more pleasurable experience rather than a boring task. The top of the range models also have an exclusive plinth light that indicates its operation.

Integrated dishwashers with 'Sliding Door' system

Dishwasher models with the new Sliding Door system are designed to fit kitchen furniture, with an extra slim plinth and higher front panels present in the latest trend of modern kitchens.

The "Delay start" and "Time remaining" options on the electronic timer enables you to better program the cycles of washing, while the door opens automatically at the end of the program, allowing the dishes to dry more quickly.

The large capacity of the three baskets facilitates loading and unloading operations and allows you to separate the dishes and pots from glasses and cutlery, guaranteeing excellent results.





TO COOK BEAUTIFULLY