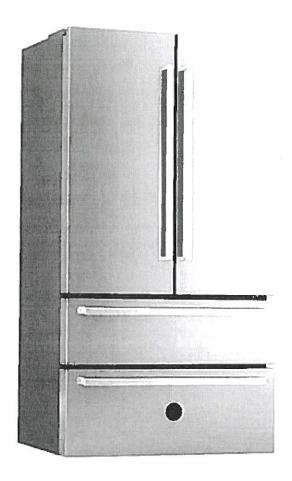
## 36 inch Freestanding French Door

Professional Series

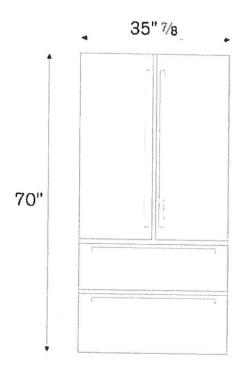


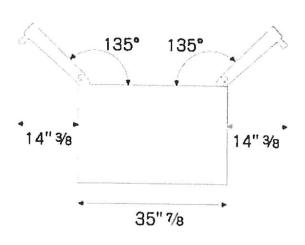
### REF36X/17

The Bertazzoni 36" French-door stainless steel refrigerator is designed and engineered with the highest grade materials and components. Using one of the 3 available handle kits in Professional, Master and Heritage Series style, this refrigerator integrates seamlessly with all other Bertazzoni appliances into style-harmonized suites for a true, high-performing kitchen.

This counter-deep refrigerator has ample storage capacity, with 15 cubic feet of refrigerator volume and 6 cubic feet of freezer. Dual No-Frost air-cooling system for the separate refrigerator and freezer compartments provide

## Dimensions





## **BERTAZZONI DESIGN SERIES**

## 30" WALLMOUNT HOOD KG30CONX

### **HIGHLIGHTS**

- The touch through glass interface allows for immediate and intuitive control of the range hood funtions.
- The 3 speed motor delivering up to 600 CFM can be adjusted to any cooking needs.
- The highly efficient Euro- baffle filter system provides excellent performance results and is dishwasher safe for easy cleaning.

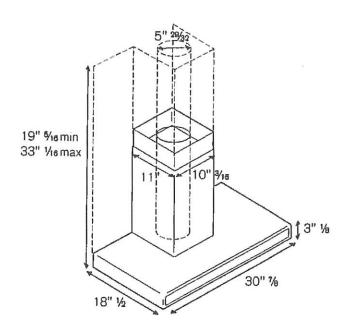
stainless steel and black glass insert panel
1
3
touch
2
Euro baffle
600 CFM
NS
120 V 60 Hz
3.3 A - 400 W
CSA
2 years parts and labor
code 901271

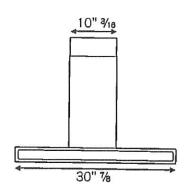
Duct cover included

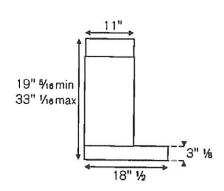




# INSTALLATION INSTRUCTIONS KG30CONX







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

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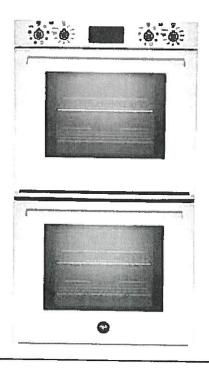
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## **BERTAZZONI PROFESSIONAL SERIES**

## 30 CONVECTION SELF-CLEAN DOUBLE OVEN PROFD30XV

### HIGHLIGHTS

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



FEATURES	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	LED touch interface
Inner oven door	quadruple glass
Door Hinge	soft motion
Oven handle	solid metal
Oven door finishing	stainless steel
Convection System	dual diagonal
Oven levels	7
Wire shelves	2 heavy gauge
Tray	2 baking trays
Grill trivet for Trays	yes
TECHNICAL SPECIFICATIO	NS
Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft³
Max Amp usage, power rating	50 A - 11000 W
Certification	CSA
Warranty	2 years parts and labor
ACCESSORIES	
30 Telescopic Slide Shelf	item TG



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### **FUNCTIONS**













CONVECTION

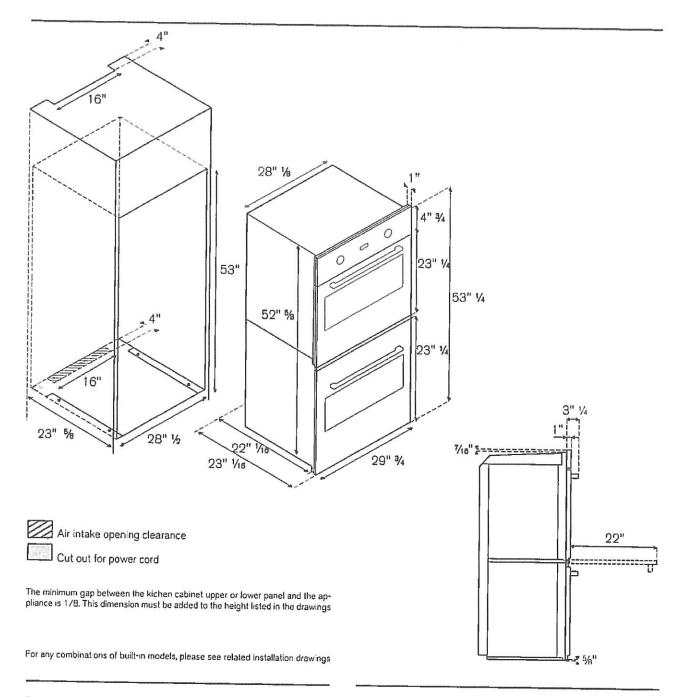
BROILER







# INSTALLATION INSTRUCTIONS PROFD30XV



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

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## **BERTAZZONI PROFESSIONAL SERIES**

30" CERAMIC COOKTOP P30 4 CER NE

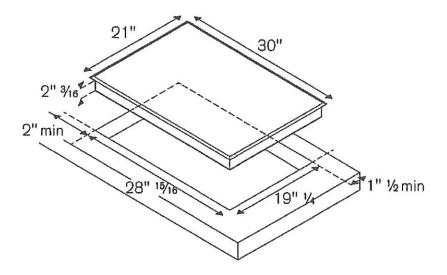
## **HIGHLIGHTS**

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

FEATURES	
Radiant heating zones	4
Back right	Ø 7* - 1800 W
Front right	Ø 6" - 1200 W
Back left	Ø 6° - 1200 W
Front left	Ø 5° - 1100 W
Front left extensible	Ø 9° - 2500 W
Maintop	ceramic glass and metal trim
Worktop control	knobs
Knobs	soft touch
TECHNICAL SPECIFICAT	TIONS
Electrical Requirements	120/208 V - 120/240 V, 60Hz
Max Amp Usage	24 A - 28 A, 5030 W - 6700 W
Certification	CSA-UL
Warranty	2 years parts and labor







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

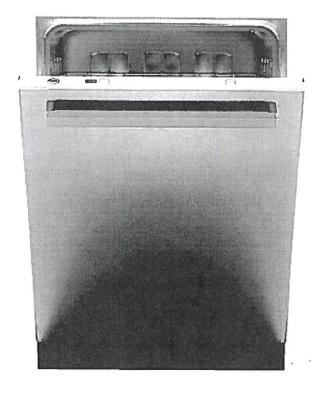
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## DW24XV

## DISHWASHER 24" STAINLESS PANEL XV MODEL





PRODUCT FEATURES	
Style	Stainless steel panel installed
Interior finish	Stainless steel tub
User interface	Concealed electronic touch interface
Sound insulation	48 db(A)
Racks	2 with height-adjustable middle rack
Place settings	14
Wash cycles	6 – Normal, Heavy, Auto, Quick, Rinse, ECO
Wash options	4 – Extra Dry, Sani Boost, Hi Temp, Delay Start
Drying system	Turbo drying
Filter	Triple-stage filter
Food disposer	Yes
Sprayer arms	3
Lighting	No
TECHNICAL SPECIFICATI	ONS
Voltage, Frequency, Amps	120V 60Hz - 8.5 Amps 975W
EnergyStar	Yes 249 kWh/yr
Power connection	Direct wiring, no cord
Water connection	Min. 3/8" copper pipe with accessible shut-off valve
Certification	CSA
Warranty	2 years parts & labor
ACCESSORIES	
PROHK24DW	Handle kit 24" dishwasher XV/XT PROFESSIONAL SERIES
MASHK24DW	Handle kit 24" dishwasher XV/XT MASTER SERIES
HERHK24DW	Handle kit 24" dishwasher XV/XT HERITAGE SERIES
The same of the sa	

### Extra-quiet performance 48 dB(A)

Dual pump system with food disposer and triple-stage filter ensure maximum removal of dirt residues from washing water

6 washing programs, 4 washing options and turbo drying ensure a customizable and always effective wash program

Sani-Boost option elevates washing temperature to 158F for perfect and sanitized cleaning

Energy Star compliant

Choose Professional, Master or Heritage Series handle kit to match your other Bertazzoni kitchen appliances







DW24XV+PROHK24DW

DW24XV+MASHK24DW

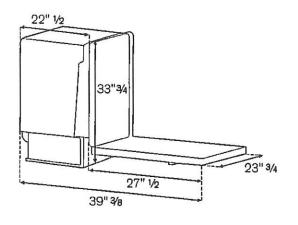
DW24XV+HERHK24DW

## DW24XV

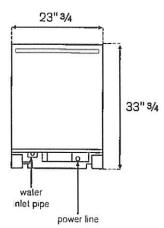
## DISHWASHER 24" STAINLESS PANEL XV MODEL



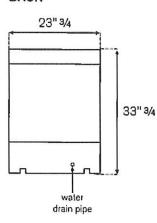
#### SIDE

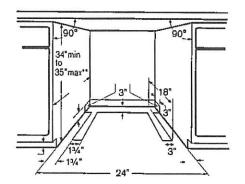


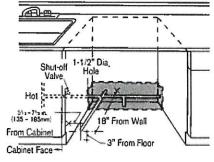
## FRONT

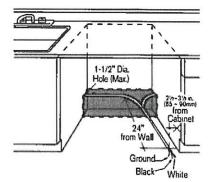


#### BACK







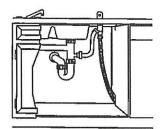


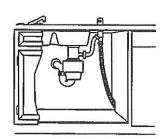
### WATER LINES:

Install water lines on either side, rear, or floor of shaded area. Line may pass through same hole as electrical cable and drain hose. If power cord with plug is used, water line MUST NOT pass through power cord hole.

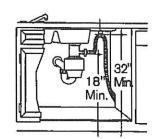
#### **ELECTRICAL LINES**

Install electrical line entry on either side, rear, or floor of shaded area. Must be connected to individual properly grounded circuit (with 15 – 20 A circuit breaker). Line must have 2 wires with a ground





# 32" 18" Min Min.



### **DRAIN REQUIREMENTS:**

Follow local codes & ordinances. Drain hose cannot exceed 10' distance to drain line.

### AIR GAP / HIGH DRAIN LOOP:

Install a waste line with an air gap (not supplied) or high drain loop to prevent backflow. High drain loop must be min 32° above floor. Air gap must be used if waste tee or disposer connection is less than 18° above floor.