



BERTAZZONI INDUCTION LINEUP

The market's most comprehensive range of induction cooking appliances

30" INDUCTION RANGE

MAS304INMXV



30" Master Series
4 Heating Zones
Manual Clean Oven

PRO304INMXV



30" Professional Series
4 Heating Zones
Manual Clean Oven

PRO304IFEPXT



30" Professional Series
4 Heating Zones
Self-Clean Oven

36" INDUCTION RANGE

MAS365INMXV



36" Master Series
5 Heating Zones
Manual Clean Oven

MAS365ICFEPXT



36" Master Series
5 Heating Zones
Cast Iron Griddle
Self-Clean Oven

PRO365INMXV



36" Professional Series
5 Heating Zones
Manual Clean Oven

PRO365ICFEPXT



36" Professional Series
5 Heating Zones
Cast Iron Griddle
Self-Clean Oven

HER365ICFEPXT



36" Master Series
5 Heating Zones
Cast Iron Griddle
Self-Clean Oven

48" INDUCTION RANGE

MAS486IGFEPXT



48" Master Series
6 Heating Zones + Cast Iron Griddle
Self-Clean Oven

PRO486IGFEPXT



48" Professional Series
6 Heating Zones + Cast Iron Griddle
Self-Clean Oven

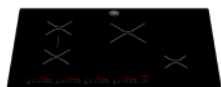
HER486IGFEPXT



48" Heritage Series
6 Heating Zones + Cast Iron Griddle
Self-Clean Oven

24" / 30" / 36" INDUCTION COOKTOP / RANGETOP

P304IAE



30" Professional Series
4 Heating Zones

P365IAE



36" Professional Series
5 Heating Zones

PE244INDXV



24" Professional Series XV
4 Heating Zones

PE304INDXV



30" Professional Series XV
4 Heating Zones

PE365INDXV



36" Professional Series XV
5 Heating Zones

MAST365IRTXT/PROF365IRTXT



36" Master / Professional Series
5 Heating Zones

PE364IDDNET



36" Professional Series
400 CFM Downdraft
4 Heating Zones



WHY INDUCTION

INDUCTION

Induction cooking is a method of cooking that uses copper coils underneath the glass surface to generate electromagnetic energy. This energy transfers directly to your cookware in the contact area to cook food. Use induction-approved cookware.

ADVANTAGES

- Fastest heat-up time (half the time of high-powered gas burners & 70% faster than electric ceran cooking surfaces)
- Digitally controlled temperature precision and reaction time
- Three times more energy efficient than gas (less energy is lost to the surrounding air because the cookware itself becomes the heat source)
- Easy to clean glass surface
- Cooking zones on the cooking surface can be combined for large pots and griddles
- Safer home - the cooking surface does not heat up

AMP BREAKER REQUIREMENTS

Ranges		
Size	Self Clean	Manual Clean
30"	40 Amp	40 Amp
36"	50 Amp	40 Amp
48"	50 Amp	n/a

Induction Cooktops / Rangetop	
Size/Type	
30" Built-in cooktop	35 Amp
36" Built-in cooktop / Rangetop	50 Amp
36" Downdraft Cooktop	35 Amp

