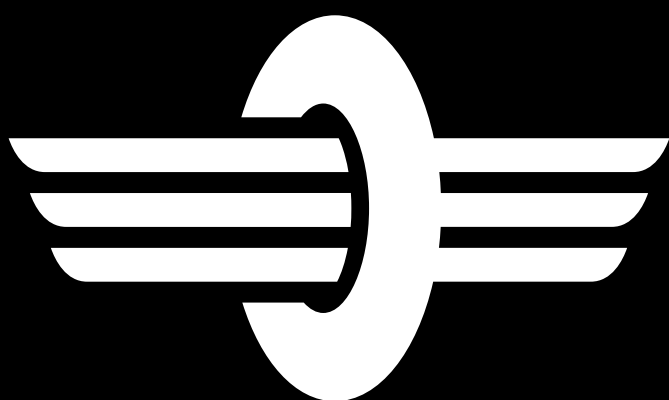




LA GERMANIA
THE KITCHEN GENIUS

LAGERMANIA.COM





DISCOVER YOUR GENIUS IN THE KITCHEN

For over 100 years, La Germania cooking appliances have set the benchmark for inventiveness, style and reliability. Built to the highest standards with the most advanced European engineering and design, each machine makes creating perfect dishes both simple and pleasurable.

Whatever your cooking style, La Germania helps you achieve the highest standards with the greatest of ease. Timeless design, state-of-the-art technology and the trust of generations of cooks speaks volumes. It may sound presumptuous to use the word genius, but we're certain La Germania will bring out yours.

HAND-MADE WOOD BURNING STOVE FROM 1907 CUCINA ECONOMICA A LEGNA DEL 1907, REALIZZATA ARTIGIANALMENTE

Early Bertazzoni stoves were custom built by father and son in their Guastalla workshop; no two were ever the same. They were very fuel-efficient units for cooking, hot water and heating – even providing ashes for the laundry.

Padre e figlio realizzano le prime cucine economiche Bertazzoni, su ordinazione, nella loro officina. Nessuna di queste cucine è uguale all'altra. Sono cucine a basso consumo energetico, che vengono utilizzate per cucinare, per produrre acqua calda e per riscaldamento. Producono anche cenere, un tempo usata per il bucato.

THE BEGINNING OF MASS PRODUCTION IN THE 1920s GLI ESORDI DELLA PRODUZIONE IN SERIE, NEGLI ANNI VENTI

Antonio's son Napoleone adopted techniques learned from the motor industry in Turin. Using standard casting and components in a new factory production reached 80,000 units in the interwar years.

Il figlio di Antonio, Napoleone, adottò tecniche apprese dall'industria automobilistica di Torino. Grazie alla meccanizzazione e all'uso di componenti standardizzati, la produzione raggiunse 80.000 unità tra le due guerre.



STOVE FROM THE 1800s
STYLED FOR THE KITCHEN
UN MODELLO DEGLI ANNI
TRENTA DEDICATO PER LA
CUCINA

La Germania has built its reputation for reliability and style on its inventive approach to the complete kitchen. Every challenge has been anticipated. Every solution elegantly executed with verve and finesse.

Each appliance is imagined, designed and produced to perform to the highest standards and meet a specific need. These machines are full of original ideas, realised with state-of-the-art technology and engineering, La Germania makes your kitchen both simple and efficient to use. Not only that, they also look the part, helping you to create a stylish, well-equipped kitchen with ease.

Fashions come and go, but you can rely on La Germania day after day, year after year. The expertise encapsulated in these machines is built on many years of insight and understanding of the challenges that cooks face every day. Every style of cooking is catered for. Every opportunity to make things quicker and simpler to use has been assessed and addressed. The attention to detail in these machines matches that of the cooks who choose them.



AMERICANA

**FOR CONVIVIALITY.
FOR GENEROSITY. FOR THE FAMILY.**

Americana's smart lines and powerful look hints at the expansive generosity of its namesake. Constructed to be solid, well-engineered and very, very reliable, the range is perfect for entertaining friends and family.

The free-standing cookers feature gas or electric ovens with gas worktops. A range of three vibrant colours is available or you can opt for the classic stainless-steel finish.







FUTURA

THE FUTURE HAS ARRIVED.

Futura's clean lines and striking black-and-steel finish brings a forward-looking feel to any kitchen. Packed with the latest technology, you can choose from a range of models including free-standing cookers with gas or electric ovens and versatile gas worktops.

With La Germania's innovative engineering, they are designed with one eye on the future.





COLOURS AND FINISHES

La Germania Americana Serie fulfills its traditional appeal with bright chrome finishes combined with brushed steel trims.

La Germania colours 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.

Matt finishes



Nero opaco
Pantone Process
Black 7C



Vino opaco
RAL 3005



Crema opaco
RAL 1013

Americana squared worktop



Highlights Cookers



Extra large oven cavity

Extra large oven cavity up to 142Lt to accommodate all types and sizes of dishes

5 shelf positions to maximise usage and enable simultaneous cooking of many dishes

Safety oven shelf racks enables the user control of its cooking in maximum comfort

Dual fan system guarantees even heat distribution for perfect and uniform cooking

New hob top

Easy to clean stainless steel hob top. Single sheet pressing construction with no joints or screws

Optimized cooking surface with space between burners designed to enable cooking with multiple large pots simultaneously

Hob design with recessed areas that contains even the larger spills or accidental overflow of liquids



Cast iron pan support

Pan supports are available in cast iron for users who like a professional style or enamelled steel for those whose preference is for a lighter and easier to move pots

All pan supports are designed to guarantee maximum stability of the pans and allow the user to move them along the hob top without lifting them

The pan supports height is optimised to guarantee maximum cooking efficiency reducing the cooking time



Analogue thermometer

The distinctly iconic analogue thermometer is a main feature of all the top of the range models enhancing the professional look of the cookers

The thermometer enables the used to monitor the gradual changes of temperature within the oven

The winged wheel of the logo endorses the quality a design of the Made in Italy 



Power burner

A powerful 14.4mJ double ring wok burner enables the rapid boiling of even large pots

The double ring burner is also flexible with the option to just power the inner small ring for small pots or both rings for larger ones

New oven door

Easy to clean removable inner door glass

New ergonomic door design and soft motion door with balanced hinge system

Up to three door glasses for greater insulation and energy efficiency



Distinctive design

Ergonomic design and refined materials creating a high quality finish such as soft touch, "milleluci" controls

A refined design that fits harmoniously with the style of your kitchen

Elegant stainless steel and muted matt colours in the classic Americana series

Hoods

Distinctive design

The stylish combination of brushed steel with glass result in a hood design which suits both traditional and contemporary kitchens

The elegant T-shape extractor combines modern style and functionality

Elegant metal cold touch controls in “Milleluci” finish enable a quick and accurate speed setting of the extractor



LED lights

The new hoods are equipped with LED lights for a reduced energy consumption and longer lasting performance

LED downlights on the hood deliver enhanced illumination so as to cook on the hob in maximum comfort



Power and practicality

The hoods provide filtration and extraction up to 1000m³h resulting in clean and odour free air

All primary mesh filters are removable and can be cleaned in the dishwasher

Dishwashing

The Bertazzoni 60 cm Fully Integrated Dishwasher

The Bertazzoni 60 cm fully integrated dishwasher is large enough for up to 15 place settings on three racks



The touch control

The touch control lets you select 8 programmes from Eco to Intensive, with 3 functions: Extra Silent, Extra Fast and Energy Safe.

A turbo drying system ensures quick drying at the end of the programme.

It's insulated to keep noise levels at a low 44db.

Energy rating

This Bertazzoni dishwasher has a 4 star energy rating

5 star water rating



La Germania cooking machines are designed for the modern integrated kitchen. They combine performance and function in different styles to suit different tastes.

Cookers with single-piece worktops are height adjustable to fit in to your kitchen surface perfectly. In addition, the Futura Range includes a matching ventilation system to complete the look.

Colors and finishes

Matt Finishes Americana Series



Steel

Nero
MattVino
MattCrema
Matt

Oven Functions



Light



Upper bake



Bottom bake electric oven



Gas burners for gas oven



Bake



Large grill



Grill



Convection (electric ovens)



Grill and fan



Convection (electric ovens)



Fan assisted (gas cookers)



Convection bake



Turbo / pizza



Fan / defrosting gas oven



Defrosting electric oven



Fast preheat

Cookers Americana

B — Main Features

stainless-steel single-piece worktop, aluminum burners, 14.4MJ/h wok, cast iron supports, fascia thermometer, stainless steel oven door, wide removable inner glass door, upstand

90 X 60 cm
Gas worktop



Cookers Futura

B — Main Features

stainless-steel single-piece worktop, aluminum burners, 14.4mJ, cast iron supports, touch control programmer, wide removable inner glass door, upstand

90 X 60 cm
Gas worktop



D — Main Features

stamped stainless-steel worktop, aluminum burners, 14.4 mJ wok burner, minute minder, black glass, oven door wide

90 X 60 cm
Gas worktop



Hoods Futura

Hoods

90cm - 1 motor and 3 speed - stainless and black and black glass finishes - island or wallmount installation - up to 1000m3h - 2 LED lights - aluminum mesh filters - metal knob controls

K9G9X



Dishwashers

15 place settings, 8 programs including Extra Silent, Extra Fast and Energy Safe, turbo drying system, low 44db touch controls with LED display, A+++ energy rating, 5 star water, 4 star energy

DW60BI



Cookers
Americana
90x60 cm

AMS96C6ILBX
90x60 cm, 6 burners, electric oven AX

X NE VI CR

Worktop

aluminium burners with lateral wok 14.4mJ

stainless steel squared












cast iron pan supports

soft touch knobs

flame failure device and one hand ignition

Oven Cavity

electric multifunction with electric grill - double fan

11 functions           

oven volume overall 142 lt

thermometer

triple inner oven door - removable inner glass

anti slam hinges

5 oven levels - 1 telescopic slide shelf

cooling fan, catalytic self cleaning liners

2 wire shelves, 1 deep tray, 1 grill mesh, 2 oven lights

Bottom

storage compartment, stainless steel legs

electrical requirements 220/240V, 50/60Hz, 14.583 amps

AMS96C7IBX
90x60 cm, 6 burners, gas oven AX

X NE VI CR

Worktop

6 aluminium burners with lateral wok 14.4mJ

stainless steel squared

cast iron pan supports

soft touch knobs

flame failure device and one hand ignition

Oven Cavity

gas fan assisted with electric grill - double fan

5 functions     

oven volume overall 142 lt

thermometer

triple inner oven door - removable inner glass

anti slam hinges

5 oven levels - 1 telescopic slide shelf

cooling fan, catalytic self cleaning liners

2 wire shelves, 1 deep tray, 1 grill mesh, 2 oven lights

Bottom

storage compartment, stainless steel legs

electrical requirements 220/240V, 50/60Hz, 7.5amps



Cookers
Futura
90x60 cm


TUS96C6ILBX
90x60 cm, 6-Burners Electric Oven Electric Grill BX

X

Worktop

6 burners with dual wok burner 14.4mJ
 stainless steel squared worktop - black glass control panel
 cast iron pan supports
 stainless steel upstand
 metal coated knobs "Milleluci" finishes
 flame failure device and one hand ignition

Oven Cavity

electric multifunction with electric grill - double fan
 11 functions 
 oven volume overall 142 lt
 touch control programmer
 triple inner oven door - removable inner glass
 anti slam hinges
 5 oven levels
 1 x telescopic slide shelf
 cooling fan, catalytic self cleaning liners
 2 wire shelves, 1 deep tray, 1 grill mesh, 2 oven lights

Bottom

storage compartment, stainless steel legs
 electrical requirements 220/240V, 50/60Hz, 14.583 amps




TUS96C7IBX
90x60 cm, 6-Burners Electric Oven Electric Grill BX

X

Worktop

6 aluminum gas burners with lateral dual wok burner 14.4mJ
 stainless steel squared worktop - black glass control panel
 cast iron pan supports
 stainless steel upstand
 metal coated knobs "Milleluci" finishes
 flame failure device and one hand ignition

Oven Cavity

gas fan assisted with electric grill - double fan
 5 functions 
 oven volume overall 142 lt
 touch control programmer
 triple inner oven door - removable inner glass
 anti slam hinges
 5 oven levels
 1 x telescopic slide shelf
 cooling fan, catalytic self cleaning liners
 2 wire shelves, 1 deep tray, 1 grill mesh, 2 oven lights

Bottom

storage compartment, stainless steel legs
 electrical requirements 220/240V, 50/60Hz, 7.5amps














TUS95L6ILD
90x60 cm, 5 Burners, Electric Oven DX

X

Worktop

- 5 aluminum gas burners with lateral wok 14.4mj
- stainless steel pressed - stainless steel control panel
- cast iron pan supports
- stainless steel upstand
- nickel coated knobs - satin finish
- flame failure device and one hand ignition

Oven Cavity

- electric multifunction with electric grill - single fan
- 11 functions           
- oven volume overall 142lt
- minute minder
- double inner oven door
- 5 oven levels
- 1 x telescopic slide shelf
- cooling fan, catalytic self cleaning liners
- 2 wire shelves, 1 deep tray, 1 grill mesh, 1 oven light

Bottom

- matt nickel legs, storage compartment
- electrical requirements 220/240V, 50/60Hz, 14.853 amps








TUS95L7IDX
90x60 cm, 5 Burners, Gas Oven Electric Grill DX

X

Worktop

- 5 aluminum gas burners with lateral wok 14.4mj
- stainless steel pressed - stainless steel control panel
- cast iron pan supports
- stainless steel upstand
- nickel coated knobs - satin finish
- flame failure device and one hand ignition

Oven Cavity

- gas fan assisted with gas grill - single fan
- 5 functions     
- oven volume overall 142 lt
- minute minder
- double inner oven door
- 5 oven levels, catalytic self cleaning liners
- 1 x telescopic slide shelf
- 2 wire shelves , 1 deep tray, 1 grill mesh, 1 oven light

Bottom

- storage compartment, matt nickel legs
- electrical requirements 220/240V, 50/60Hz, 1.183 amps



Hoods

Futura

K9G9X 90 cm Wallmount and Under Cabinet Hood

X

Features

wallmount and under cabinet installation

stainless steel with black glass control panel

1 motor

3 speed

control by metal knobs with "Milleluci" finishes

aluminum mesh filter

2 LED lights

max extraction power 1000m3h

Technical Data

sound level minimum speed 42 dbA

sound level maximum speed 59 dbA

220-240V 50-60Hz

absorbed power 1.183amps



Dishwashers

DW60BI 60cm Fully Integrated Dishwasher

X

Features

15 place settings

8 programs including Extra Silent, Extra Fast and Energy Safe

turbo drying system

1/2 load touch button

low 44db

touch controls with LED display

A+++ energy rating

5 star water

4 star energy

auto open on cycle completion

interior light

10 amp connection

top basket with height adjustable rack

lower basket with folding racks

slide out cutlery tray



Teppan-Yaki stainless steel griddle
B901401

Dimensions 260x510 mm



Cast iron griddle
BPEN06

Dimensions 430x230x30 mm



Wok ring adaptor
B408128

Diameter 220 mm



Simmer ring
B408069

Diameter 140 mm



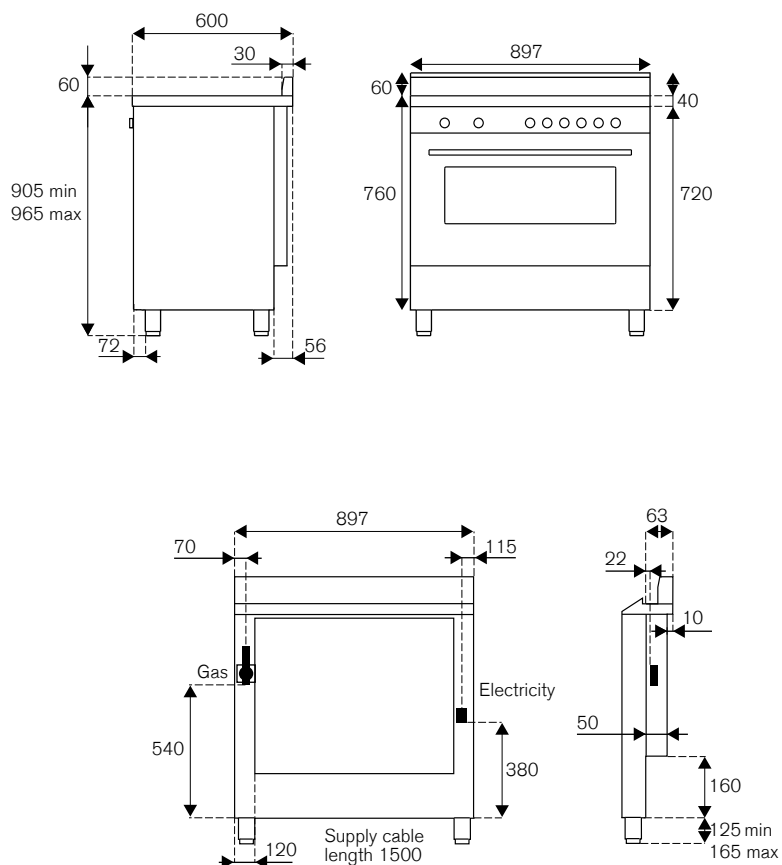
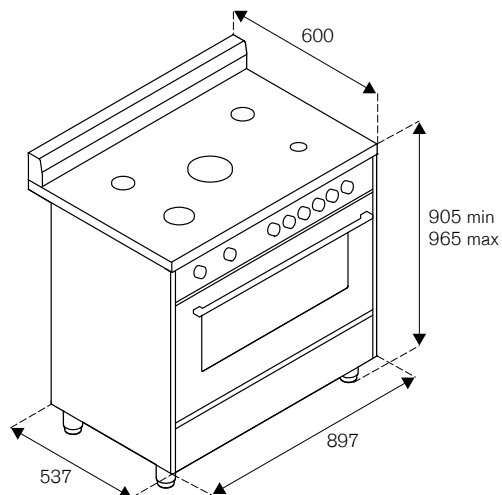
Telescopic Glide Shelf Guides
B901471

To suit models TUS/AMS/PRO906E

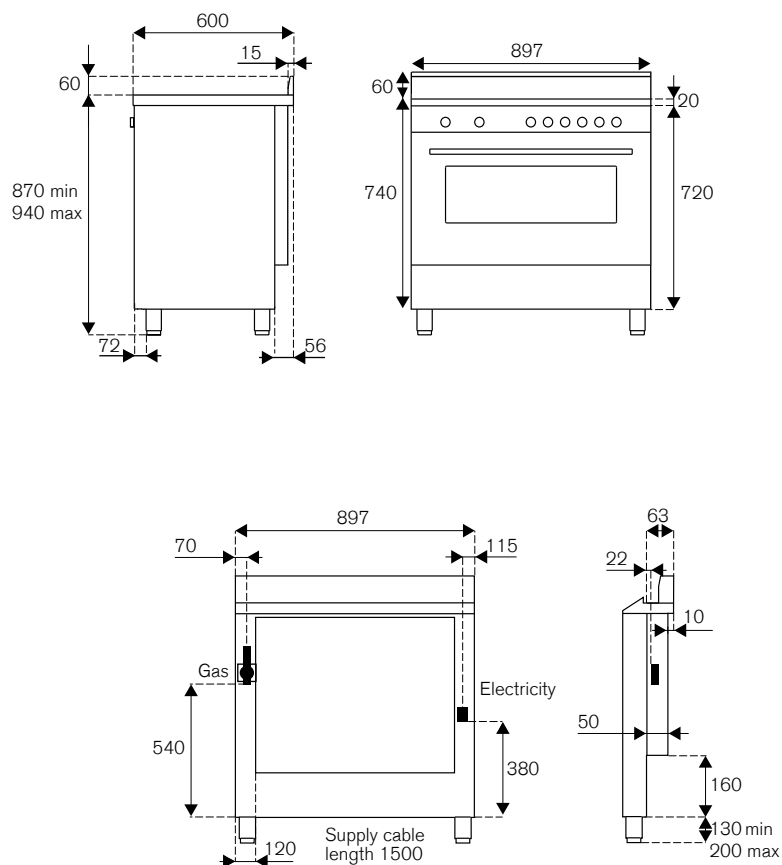
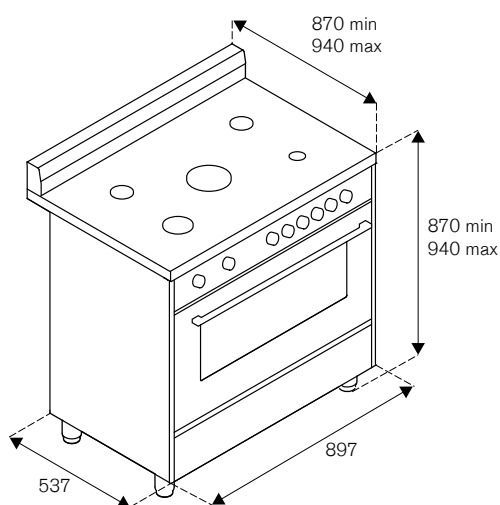


Installation drawings

90 x 60 cm cookers squared worktop

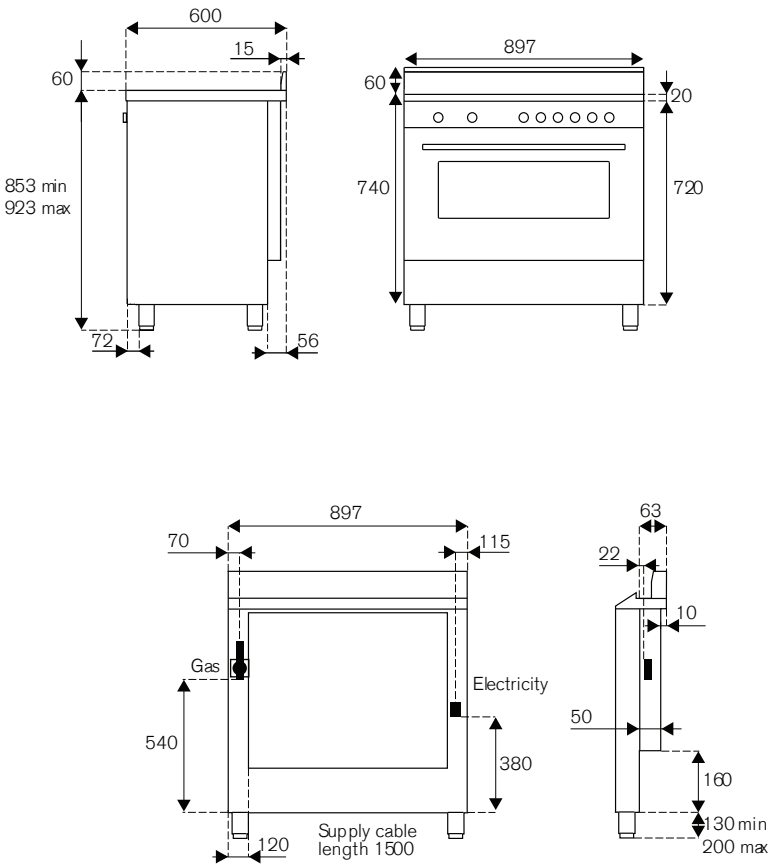
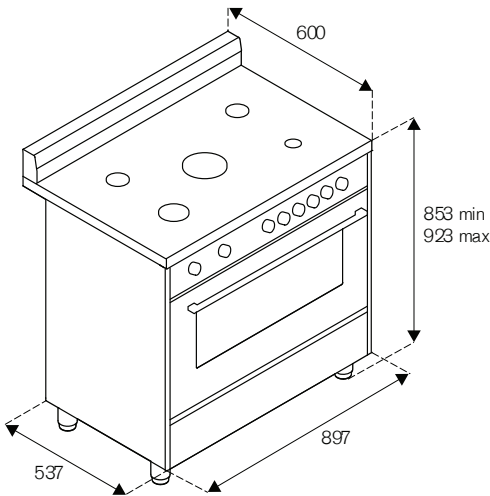


90 x 60 cm cookers pressed worktop



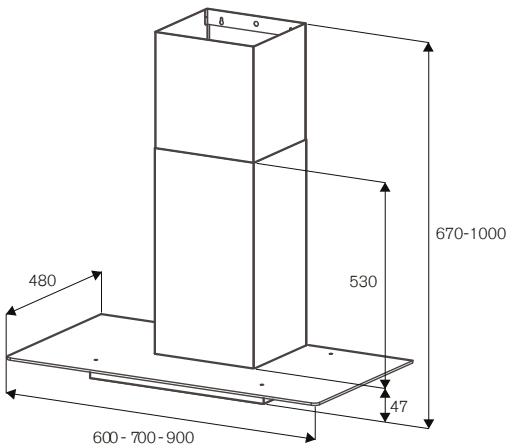
The height of the cookers featured in the drawings is for installation with standard legs.

90 x 60 cm cookers
storage compartment

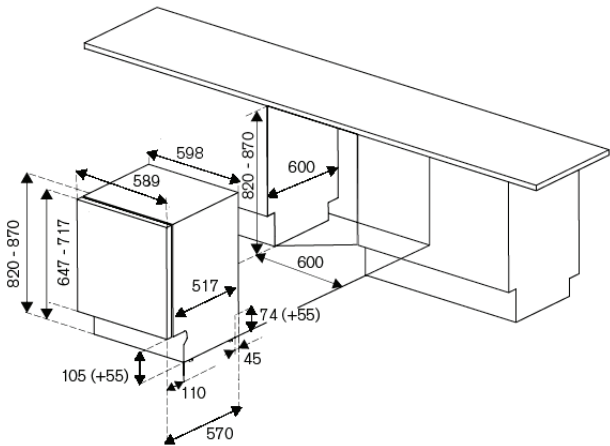


The height of the cookers featured in the drawings is for installation with standard legs.

K9G9X



DW60BI



Photography:

Giuseppe Brancato,
Peter Wood

Printed in Australia

OKGA Productions

Warranty

All La Germania appliances are guaranteed for **two years**. Please note that all warranties relate to domestic installations only and not commercial.

Disclaimer

While every effort has been made to ensure the accuracy of the information contained in this brochure, La Germania reserves the right to change any part of the information at any time without notice. All the technical information contained in this brochure are referred to the generic worldwide model. Some features can be different in some countries due to the local certifications and approval. La Germanina and the winged wheel brand icon are registered trademarks of Bertazzoni SpA.

