

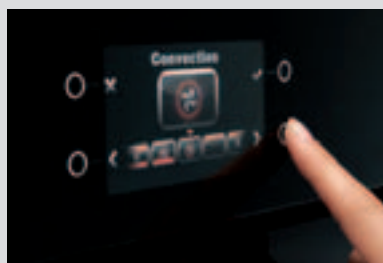
BERTAZZONI DESIGN SERIES

30" SINGLE AND DOUBLE OVEN XT



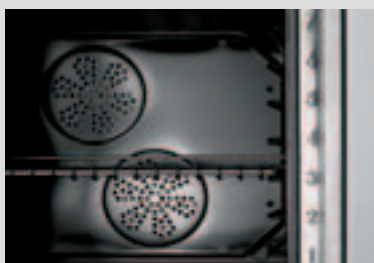
The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Design Series wall ovens. These stunning ovens' exceptional, energy-conscious performance is enhanced by the intuitive and easy-to-use touch control interface. With 10 cooking modes, 7 shelf positions, and the exclusive Assistant function which lets you build, store and manage your own bank of cooking methods, the new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen.

LCD TOUCH INTERFACE

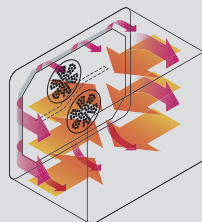


The intuitive interface with touch controls and a clear graphic display turns the oven into the perfect partner to your cooking skills. The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes, times and temperature for each type of food.

DUAL DIAGONAL CONVECTION



Two large-blade fans positioned on the diagonal axis, a baffle and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.



ITALIAN GLASS HANDLE



The sophisticated flush stainless steel and glass oven door design is enhanced by the signature translucent glass handle handcrafted in Italy.



THE INTEGRATED KITCHEN

BERTAZZONI DESIGN SERIES 30" SINGLE AND DOUBLE OVEN XT

Single Oven 30 F30 CON XT

Features	
Interface	high resolution LCD display
Controls	touch
Door Hinge	soft motion
Handle	translucent glass
Oven Door	quadruple glass
Full extension telescopic shelf	1
Steel shelf	2
Food probe	•
Cooking modes	11
Assistant	•
Self-Clean	standard and eco
Rack levels per cavity	7
Convection system	dual diagonal fans
Convection powered cavities	1

Dimensions	Outer Dim.	Cut-out Dim.
Width	29 ⁹ / ₁₆ "	28 ¹ / ₂ "
Height	28 ⁷ / ₁₆ "	28 ¹ / ₄ "
Depth	21 ⁵ / ₈ "	23"
Oven door open depth	22 ⁷ / ₈ "	n/a

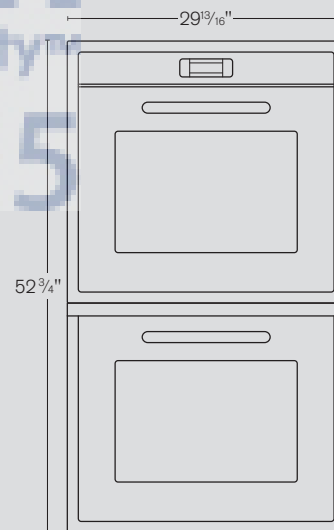
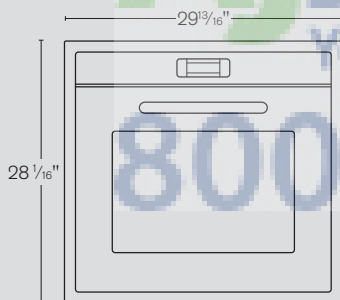
Technical Specification	
Oven cavity volume	4.1 ft ³
Electrical requirements	208-240 V/60Hz
Bake elements power	2100W
Broil element power	3400W
Convection elements power	2x1650W
Total AMP max	30 A
Certification	CSA
Warranty	2 years parts and labor

Double Oven 30 FD30 CON XT

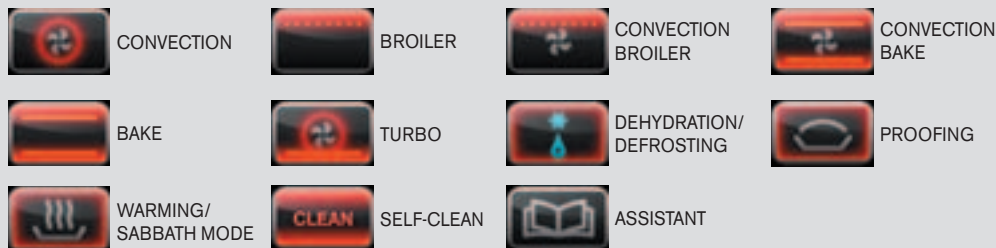
Features	
Interface	high resolution LCD display
Controls	touch
Door Hinge	soft motion
Handle	translucent glass
Oven Door	quadruple glass
Full extension telescopic shelf	2
Steel shelf	4
Food probe	•
Cooking modes	11
Assistant	•
Self-Clean	standard and eco
Rack levels per cavity	7
Convection system	dual diagonal fans
Convection powered cavities	2

Dimensions	Outer Dim.	Cut-out Dim.
Width	29 ⁹ / ₁₆ "	28 ¹ / ₂ "
Height	52 ³ / ₄ "	53"
Depth	21 ⁵ / ₈ "	23"
Oven door open depth	22 ⁷ / ₈ "	n/a

Specification	
Oven cavity volume	4.1 ft ³
Electrical requirements	208-240 V/60Hz
Bake elements power	2100W
Broil element power	3400W
Convection elements power	2x1650W
Total AMP max	30 A
Certification	CSA
Warranty	2 years parts and labor



COOKING MODES



ASSISTANT

Created with the help of renowned Italian chef consultant Roberto Carcangiu, the BERTAZZONI ASSISTANT provides you with a finely-tuned bank of cooking sequences for each type of food and oven preparation. Enjoy selecting the sequences that best suit your own style of cooking and culinary taste, store them for future use and build your own bank of cooking methods.



Select ingredient, size/weight, type of cooking and desired finish and let the Assistant manage the best cooking sequence for a perfect dish.



When a dish is prepared to your satisfaction, the Assistant lets you name and store the sequence for future use.



Repeat any cooking sequence that you have previously perfected and stored for future use with the help of the Assistant.