BERTAZZONI PROFESSIONAL SERIES 30" SINGLE AND DOUBLE OVEN XT





The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series wall ovens. The exceptional, energy-conscious performance of the Bertazzoni Professional Series wall ovens is enhanced by the intuitive and easy-to-use interface operated with ergonomic knobs and touch controls. 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.

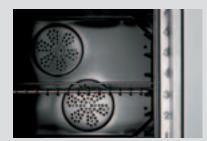
LCD TOUCH INTERFACE



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-blades 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.



PRO HANDLE SOLUTION



Operate the soft-motion quadrupleglass door with the ergonomic steel PRO handle.



THE INTEGRATED KITCHEN

BERTAZZONI PROFESSIONAL SERIES 30" SINGLE AND DOUBLE OVEN XT

	Single Oven 30
	F30 PRO XT
Features	
Interface	high resolution LCD display
Controls	digital dials & touch
Door Hinge	soft motion
Handle	PRO stainless steel
Oven door	quadruple glass
Full extension telescopic slide 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	2913/16"	281/2"
Height	281/16"	281/4"
Depth	215/8"	23"
Oven door open depth	227/8"	n/a

Techical specifications	
Oven cavity volume	4,1 ft ³
Electrical requirements	208-240V/60Hz
Bake element power	2100W
Broil element power	3400W
Convection element power	2x1650W
Total AMP max	30 A
Certification	CSA
Warrinty	2 years parts and labor

	Double Oven 30
	FD30 PRO XT
Features	
Interface	high resolution LCD display
Controls	digital dials & touch
Door Hinge	soft motion
Handle	PRO stainless steel
Oven door	quadruple glass
Full extension telescopic slide 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

	20 / 10	20 / 2	
Height	523/4"	53"	
Depth	215/8"	23"	
Oven door open depth	22 1/8"	n/a	
Techical specifications			
Oven cavity volume	4,1 ft ³		
Electrical requirements	208-240V/60)Hz	
Bake element power	210 0W		
Broil element power	3400W		
Convection element power	2x1650W		
Total AMP max	30 A		
Certification	CSA		
NA.			

Outer Dim.

Cut-out Dim.

Your Appliance Authority™

Dimensions

Width

COOKING MODES



CONVECTION



BROILER



CONVECTION BROILER



CONVECTION **BAKE**



TURBO







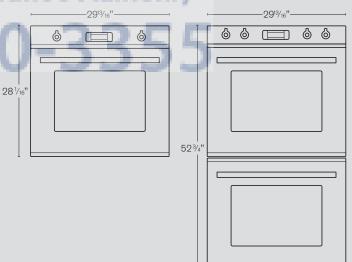
WARMING/ SABBATH MODE



SELF-CLEAN



ASSISTANT



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.

CAT307466 www.bertazzoni-italia.com