

## 30 inch Electric Double Oven Combination with Self-Clean Professional Series

\$ 5,499

Made to order. Available starting July.



### FPRO30FDSTX

Bertazzoni built-in ovens embody the artistry of Italian design and the discipline of precision engineering, bringing a truly elevated cooking experience into the modern kitchen.

The 8.8" Full Touch TFT Display delivers a refined, intuitive interface, while the Bertazzoni app enables remote control, real-time monitoring, and seamless access to curated recipes.

The built-in Air Fry mode achieves perfectly crisp, golden results without deep frying, using high heat and optimized airflow for a healthier approach to indulgent cooking.

An integrated meat probe ensures precise internal temperature control every time.

A generous double cavity design, with 4.8 cu. ft. capacity per oven, offers expansive space for everyday meals and effortless entertaining—17% larger than previous generations.

Bertazzoni built-in ovens are designed with pride in Italy and covered by an industry-leading 2-year parts and labor warranty.

[Guarda online](#)



# Specifications

## Features

### Oven cavity

Size	30 in
User interface	full touch TFT display 8.8"
Oven configuration	double
Oven fuel	electric
Upper and lower oven power rating (at 240 V)	bake 3500 W / broiler 3400 W / convection 2420 W
Oven volume	4.8 cu.ft. + 4.8 cu.ft.
Oven convection system	1 fan
Oven levels	7
Cooking modes	air frying / bake / broil / convection / convection bake / convection broil / convection roast / pizza
Special functions	dehydrate / proofing / sabbath mode / warming 149° F / warming 199° F
Food probe	yes
Cleaning modes	self clean / eco clean / hydro clean
Door hinges	double soft-close
Bertazzoni mobile app	yes
Included accessories (main cavity)	1 wire shelf flat + 1 wire shelf shaped / 1 set of telescopic glides / 1 baking tray with roasting trivet / 1 food probe
Included accessories (lower cavity)	1 wire shelf flat + 1 wire shelf shaped / 1 set of telescopic glides / 1 food probe / 1 baking tray with roasting trivet

### Technical specifications

Electrical supply	120/240 V 60 Hz - 11000 W / 120/208 V 60 Hz - 8800 W / 50 Amp dedicated circuit
Power connection	metal conduit 59" power cord
Certification	CULUS

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# Dimensions

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