

BERTAZZONI PROFESSIONAL SERIES

30" 4-INDUCTION ZONES, ELECTRIC OVEN PRO30 4INM XE



Bertazzoni Professional Series ranges bring the authentic experience of Italian cooking to the heart of your home. The Professional 30-inch induction range has an oven with several cooking modes and European convection, providing balanced air flow and even heat distribution for single and multi-level roasting and baking with no flavor crossover. The oven includes soft-motion door hinges for easy one-hand operation and triple-glass windows to minimize heat loss. The beautiful worktop has four different induction zones. Each induction zone has variable low-to-high power, and a pan detection system. Residual heat indicators warn if a zone is still hot, even when switched off guaranteeing maximum safety. Complete your Bertazzoni range with any of the available ventilation and blacksplash solutions, as well as low profile trim, toekick and other beautiful accessories.

INDUCTION MAINTOP



Induction cooktop surface accommodate full-size cookware and allow a wide range of different dishes to be prepared very quickly with minimal energy output.

SOFT MOTION DOOR



The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.

TELESCOPIC GLIDE SHELVES



The telescopic oven rack provides more convenient oven access and easier handling of hot and heavy dishes.



TO COOK BEAUTIFULLY

BERTAZZONI PROFESSIONAL SERIES

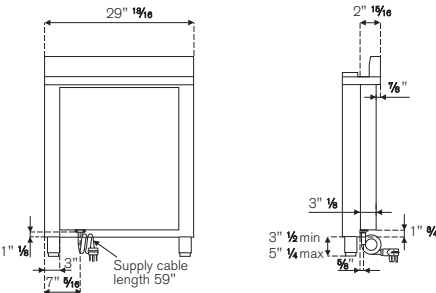
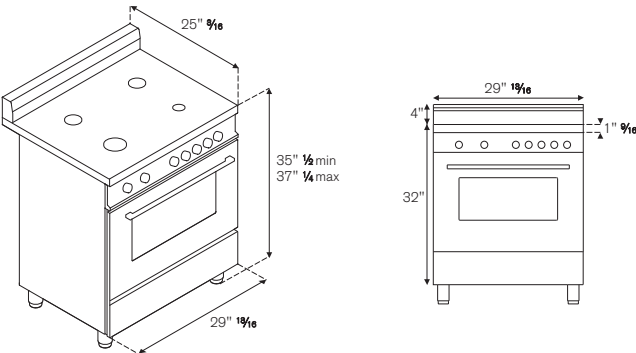
30" 4-INDUCTION ZONES, ELECTRIC OVEN PRO30 4INM XE

FEATURES

Induction Zones	4
Maintop	induction
Maintop Controls	knobs
Residual Heat Indicator	yes
Knobs	metal finish
Backguard	standard 4 inches
Front Left	7" 3/32-1850 W (Booster 3000 W)
Back Left	7" 3/32-1850 W (Booster 3000 W)
Front Right	5" 45/64-1400 W (Booster 2200 W)
Back Right	8" 17/64-2300 W (Booster 3700 W)
Main oven	electric convection with electric broiler
Main oven functions	bake, traditional bake, upper bake, broil, large broil, convection broil, convection, defrost/dehydrate
Main oven volume	3.6 ft³
Inner oven door	full width triple glass
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	height adjustable stainless steel legs

TECHNICAL SPECIFICATIONS

Voltage, frequency	120/240 V, 60Hz
Max Amp Usage, power rating	44 A - 9800 W, 45.5 A - 10500 W
Certification	CSA
Warranty	2 years parts and labor

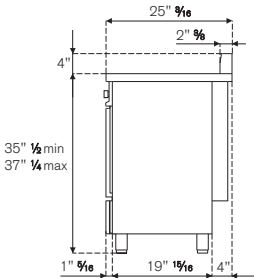


ACCESSORIES

Toe kick panel (TKS 36 X), flat island trim (IRF 36 X), side trim (ST 36 X)

MATCHING VENTILATION SOLUTIONS

Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



INSTALLATION INSTRUCTIONS
Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

Disclaimer: while every effort has been made to insure the accuracy of the information contained in this brochure, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice.

Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni Spa.

bertazzoni.com