

BERTAZZONI PROFESSIONAL SERIES

30" DOUBLE OVEN FD30 PRO 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 eleven functions, seven 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.

BERTAZZONI ASSISTANT

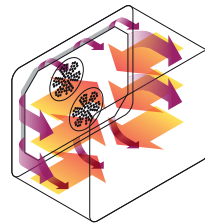


The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes for each type of food and oven preparation. Select the sequences that best suit your own style of cooking, store them for future use and build your own bank of cooking methods.

DUAL DIAGONAL CONVECTION



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



HANDLE SOLUTION



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



TO COOK BEAUTIFULLY

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FUNCTIONS



FEATURES

Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door Hinge	soft motion
Oven handle	solid metal
Probe	yes
Oven door finishing	stainless steel
Cavity finishing	pyrolitic black enamel
Convection System	dual diagonal
Oven levels	7
Glide shelves	full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for Trays	yes

ACCESSORIES

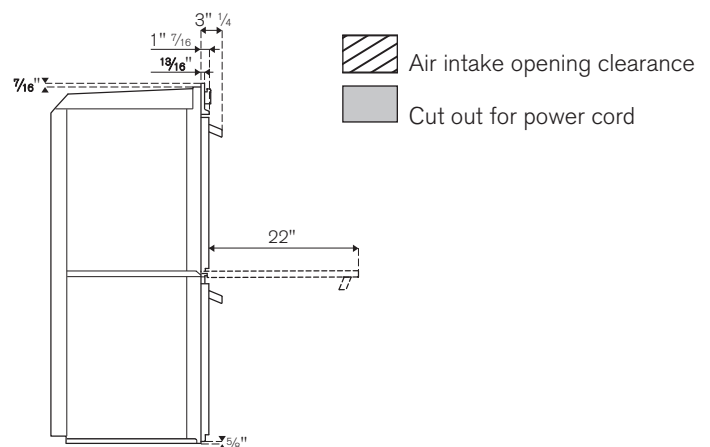
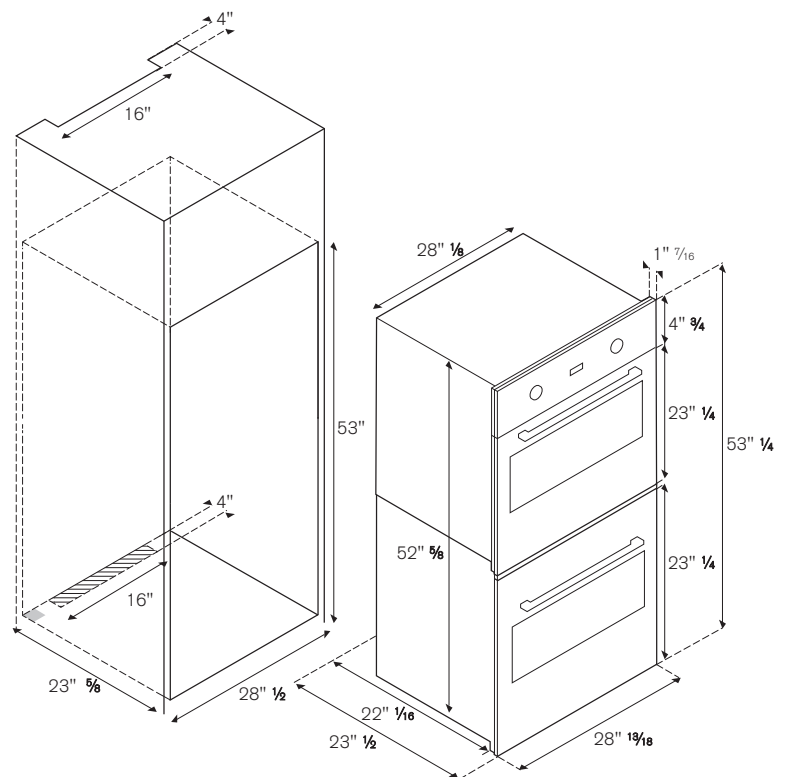
30 Telescopic Slide Shelf	code TG
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TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft ³
Max Amp usage, power rating	50 A - 11000 W
Certification	CSA
Warranty	2 years parts and labor

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. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the oven control panel (13/16" for all PRO models).



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.

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