
BERTAZZONI PROFESSIONAL SERIES

30" 4 BURNER DUAL FUEL ELECTRIC OVEN SELF CLEAN RANGE PRO30 4 DFS X



Bertazzoni Professional Series ranges bring the authentic experience of Italian cooking to the heart of your home. They are available in stainless steel and six beautiful colors inspired by the wonderful produce of Emilia, the heartland of Bertazzoni. The Professional 30" dual fuel range has a self-clean oven with nine cooking functions 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 telescopic glide shelves and quadruple-glass windows to minimize heat loss. The beautiful worktop is precision-molded off of one sheet of stainless steel. It is configured with four versatile gas burners in brass, including Bertazzoni's signature dual-ring power burner with independently controlled flames for high power to delicate simmer. The worktop is designed for high-efficiency in heat delivery without energy waste. Each burner is equipped with the thermocouple gas shut-off safety system for maximum safety. Complete your Bertazzoni range with any of the available ventilation and backsplash solutions, as well as low profile trim, toekick and other beautiful accessories.

BRASS BURNER



Bertazzoni's exclusive power burners in brass have independently operated flame rings giving maximum flexibility of operation from delicate low simmer to full power.

TELESCOPIC GLIDE SHELVES



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



TO COOK BEAUTIFULLY

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COLORS OF ITALY

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with seven color choices inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food since Roman times.



STAINLESS (X)
PRO30 4 DFS X



BLACK (NE)
PRO30 4 DFS NE



WHITE (BI)
PRO30 4 DFS BI



YELLOW (GI)
PRO30 4 DFS GI



ORANGE (AR)
PRO30 4 DFS AR



RED (RO)
PRO30 4 DFS RO



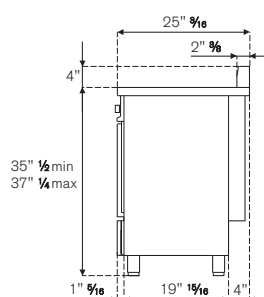
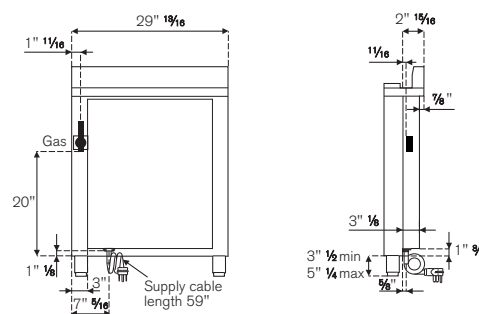
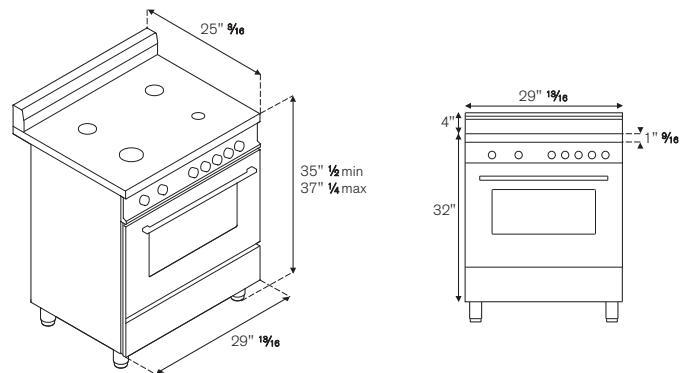
BURGUNDY (VI)
PRO30 4 DFS VI

FEATURES

Gas burners	4
Burner type	brass
Maintop	one piece stainless steel sheet
Burner controls	knobs
Knobs	metal finish
Grates	cast iron
Backguard	standard 4 inches
Gas safety device	thermocouple technology
One hand ignition	standard
Standard accessories	wok ring & simmer plate
Dual Power burner	750 - 18,000 Btu/h
Rapid burner	11,000 Btu/h
Semi-rapid burner	6500 Btu/h
Auxiliary burner	3400 Btu/h
Simmer rate	750 Btu/h
Main oven	electric convection self-clean with electric broiler
Main oven functions	convection, bake, convection bake, turbo convection, convection broil, defrost/dehydrate, proofing, warming, broil, self clean
Main oven volume	3.4 ft ³
Inner oven door	quadruple 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 wrapped legs

TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 V - 120/240 V, 60Hz
Max Amp Usage, power rating	21 A - 4400 W, 24 A - 5000 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. For further installation instructions refer to the installation manual.

ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 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

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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