

BERTAZZONI PROFESSIONAL SERIES

SINGLE CONVECTION OVEN F24 PRO XV



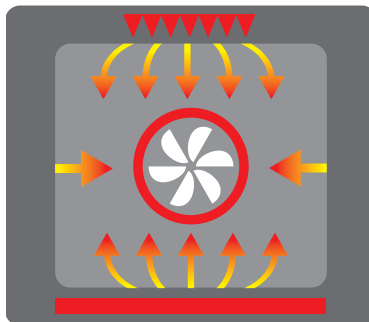
The Bertazzoni traditions of Italian design, engineering excellence and culinary expertise come together in the Professional Series wall ovens. The exceptional, energy-efficient performance of the Bertazzoni Professional Series wall ovens is enhanced by the intuitive and easy-to-use interface operated with ergonomic knobs and touch controls. The convection system and 4 usable shelf positions ensure even heat roasting and baking on multiple levels with no flavor crossover. This beautiful oven installs flush with the cabinet doors and integrates seamlessly with the Bertazzoni SO24PROX speed oven. With seven cooking modes, the new Bertazzoni 24" convection oven is the perfect partner for the ultimate user experience in your kitchen.

INTUITIVE CONTROLS



Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.

PERFECT BAKING



The European convection system and 4 usable shelf positions ensure even heat roasting and baking on multiple levels with no flavor crossover.

INTEGRATED DESIGN



All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.



TO COOK BEAUTIFULLY

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FUNCTIONS



BAKE



LARGE
BROILER



BROILER



CONVECTION
BROILER



CONVECTION
BAKE



TURBO
CONVECTION



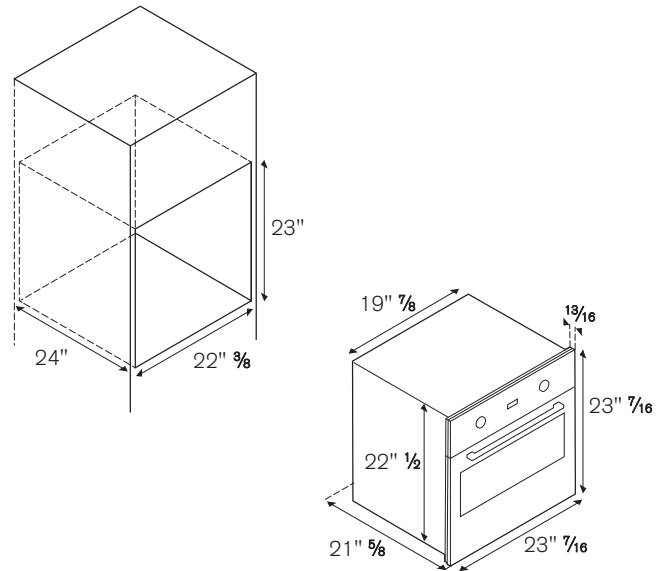
DEFROST
DEHYDRATE

FEATURES

Oven type	electric manual clean
Oven broiler type	electric
Oven controls	metal finish knobs & LED display interface
Inner oven door	triple glass
Oven handle	solid metal
Oven door finishing	stainless steel
Convection system	European convection
Oven levels	4
Wire shelves	2
Tray	1 baking tray
Grill trivet for trays	1

TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 V - 120/240 V, 60Hz
Oven volume	2.1 ft ³
Max Amp Usage	11.7 A – 13.3 A, 2350 W – 3100 W
Certification	UL
Warranty	2 years parts and labor



For any combinations of built-in models, please see related installation drawings

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.

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