

BERTAZZONI DESIGN SERIES

30" SINGLE OVEN F30 CON XE



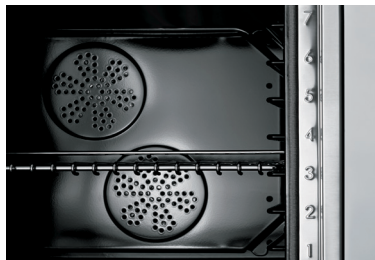
The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Design Series wall ovens. These stunning ovens' exceptional, energy-conscious performance is enhanced by the intuitive and easy-to-use touch control interface. With ten functions, seven shelf positions, the new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen.

LCD TOUCH INTERFACE

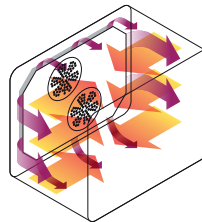


The intuitive interface with touch controls and a clear graphic display turns the oven into the perfect partner to your cooking skills.

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.



METAL HANDLE



The sophisticated flush stainless steel and glass oven door design is enhanced by the ergonomic black metal handle, which naturally blends into the glass door.





TO COOK BEAUTIFULLY


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30" SINGLE OVEN F30 CON XE

FUNCTIONS



CONVECTION



BROILER



CONVECTION
BROILER



CONVECTION
BAKE



WARMING/
SABBATH
MODE


BAKE


TURBO


DEFROST
DEHYDRATE


PROOFING


SELF CLEAN

FEATURES

Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Door Hinge	soft motion
Oven handle	solid metal
Oven door finishing	black glass with stainless steel frame
Cavity finishing	pyrolityc 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

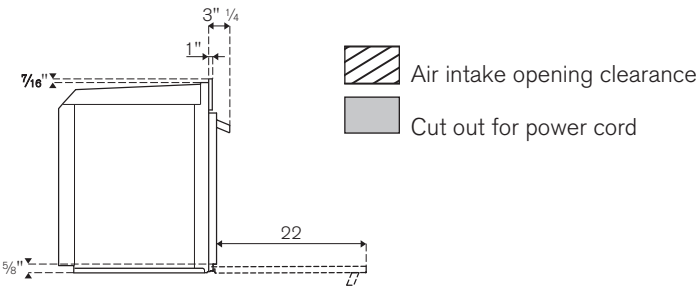
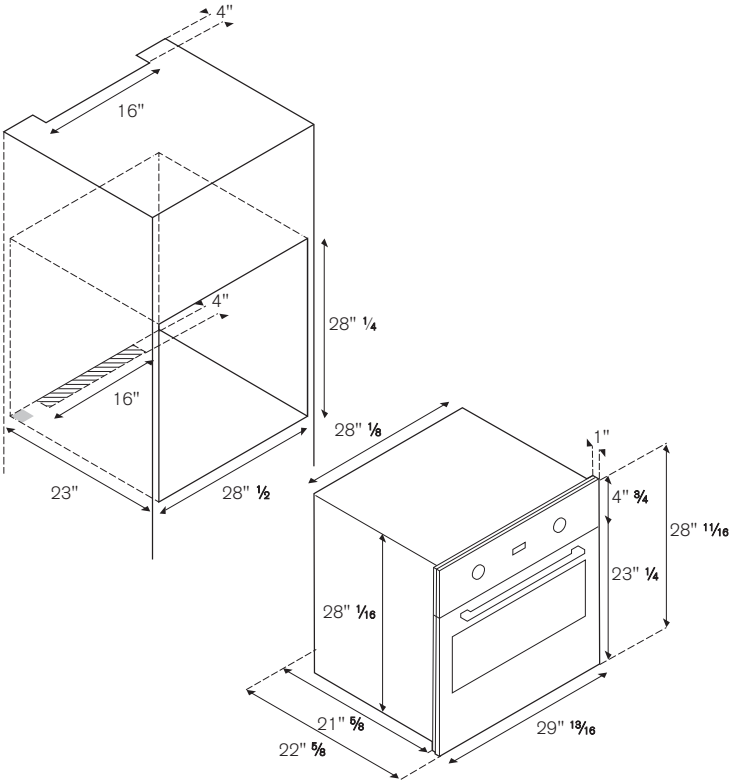
30 Telescopic Slide Shelf	code TG
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TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft³
Max Amp usage, power rating	30 A - 5500 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). For installation of the oven in column please refer to the drawings view of model MO 30 STANE. For under counter installation refer to the cooktop or rangetop installation drawing in the specific sections of this document.



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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