

BERTAZZONI PROFESSIONAL SERIES

30" SINGLE OVEN F30 PRO XT



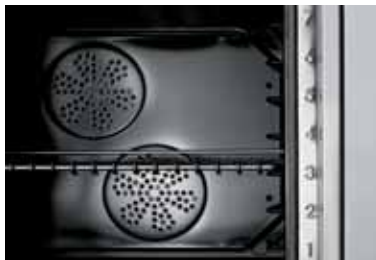
The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series wall ovens. The exceptional, energy-conscious performance of the Bertazzoni Professional Series wall ovens is enhanced by the intuitive and easy-to-use interface operated with ergonomic knobs and touch controls. With 11 functions, 7 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.

LCD TOUCH INTERFACE

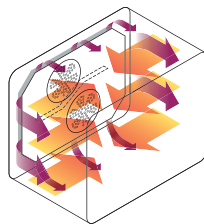


The intuitive interface with touch controls and knobs with a clear graphic display turns the oven into the perfect partner to your cooking skills. The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes, times and temperature for each type of food.

DUAL DIAGONAL CONVECTION



Two large-blade fans positioned on the diagonal axis, a baffle 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.



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FUNCTIONS



CONVECTION



BROILER



CONVECTION BROILER



CONVECTION BAKE



WARMING/
SABBATH MODE



BAKE



TURBO



DEHYDRATION/
DEFROSTING



PROOFING



SELF CLEAN



ASSISTANT

Created with the help of renowned Italian chef consultant Roberto Carcangiu, the BERTAZZONI ASSISTANT provides you with a finely-tuned bank of cooking sequences for each type of food and oven preparation. Enjoy selecting the sequences that best suit your own style of cooking and culinary taste, store them for future use and build your own bank of cooking methods.



MANAGE

Select ingredients, weight, type of cooking and desired results and let the Assistant manage the best cooking sequence for a perfect dish.



SAVE

When a dish is prepared to your satisfaction, the Assistant lets you name and store the sequence for future use.



RETRIEVE

Repeat any cooking sequence that you have previously perfected and stored for future use with the help of the Assistant.

FEATURES

Interface	high resolution LCD display
Controls	knobs & touch
Door Hinge	soft motion
Handle	solid metal
Oven Door	quadruple glass
Food probe	1
Assistant	yes
Self-Clean	standard and eco
Rack level per cavity	7
Convection System	dual diagonal fans
Convection powered cavities	1
Telescopic slide out shelf	1
Steel Racks	2

ACCESSORIES

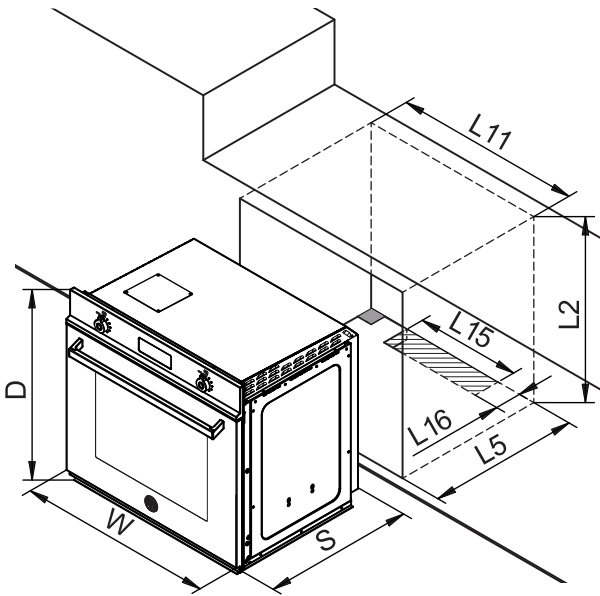
Telescopic glide shelf - 1 unit (standard)	code 901267
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

TECHNICAL SPECIFICATIONS

Fuel	electric 208-240 V/60Hz
Functions	11
Oven volume	4.1ft ³
Bake element	2100W
Broil element	3400W
Convection element	2x1650W
Max Amp Usage	30 A
Oven cavity HxWxD	17" ³ / ₄ x 24" ¹ / ₂ x 16" ³ / ₄
Power rating	5500W
Product weight	205 lbs
Box weight	238 lbs
Certification	CSA
Warranty	2 years parts and labor

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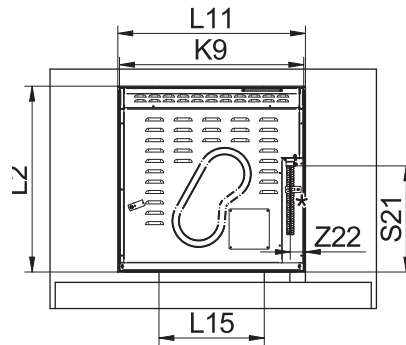
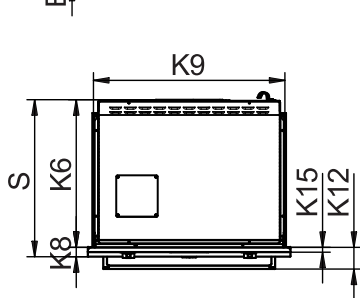
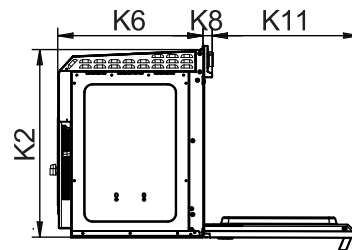
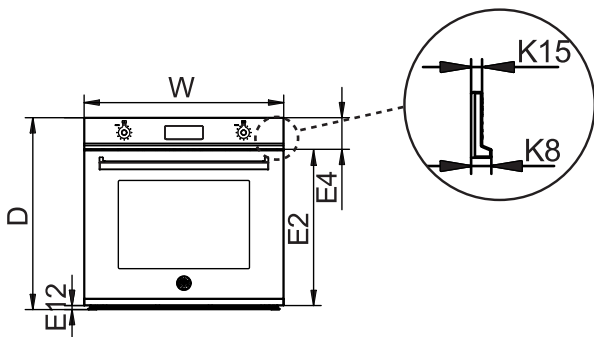
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-  Air intake opening
-  Cut out for power cord

DIMENSIONS

Ref.	Description	Dimensions	
		Inches	mm
D	Oven height	28 ¹¹ / ₁₆	728
E2	Door height	23 ¹ / ₄	590
E4	Control panel height	4 ³ / ₄	120
E12	Interior gap for door opening	5/8	15
K2	Chassis height	28 ¹ / ₁₆	712
K6	Chassis depth	21 ⁵ / ₈	550
K8	Max control panel depth	1 ⁷ / ₁₆	37
K9	Chassis width	28 ¹ / ₈	715
K11	Open door dimension	22	556
K12	Frontal panel + handle dimension	3 ¹ / ₄	83
K15	Min control panel depth	¹³ / ₁₆	20
L2	Cabinet cut out height	28 ¹ / ₄	717
L5	Cabinet depth	23	584
L11	Cabinet cut out width	28 ¹ / ₂	724
L15	Air intake opening width	16	406
L16	Air intake opening depth	4	102
S	Oven depth	23 ¹ / ₈	587
S21	Adjustable vertical exit	16 ¹ / ₈	410
W	Oven width	29 ¹³ / ₁₆	758
Z22	Adjustable horizontal exit	2 ⁵ / ₁₆	58



*Metal conduit length: 47" ¹/₄

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 range top installation drawing in the specific sections of this document.



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