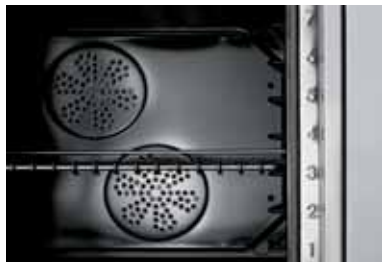

BERTAZZONI PROFESSIONAL SERIES

30" SINGLE OVEN F30 PRO XV

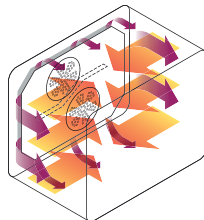


The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series XV oven. This exceptional Bertazzoni Professional Series wall oven is enhanced by the ergonomic metal knobs and touch controls. With 9 functions, 7 shelf positions the new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen.

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 ergonomically shaped stainless steel handle.



TO COOK BEAUTIFULLY

BERTAZZONI PROFESSIONAL SERIES

30" SINGLE OVEN F30 PRO XV

FUNCTIONS



BAKE



CONVECTION BAKE



CONVECTION



TURBO



BROIL



CONVECTION BROIL



DEHYDRATE



PROOFING



SELF CLEAN

FEATURES

Interface	LED display
Controls	knobs & touch
Door Hinge	soft motion
Handle	solid metal
Oven Door	quadruple glass
Food probe	-
Assistant	-
Self-Clean	standard
Rack level per cavity	7
Fan system	dual diagonal convection
Convection powered cavities	1
Steel Racks	2

ACCESSORIES

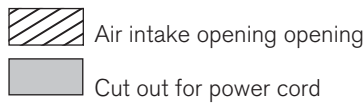
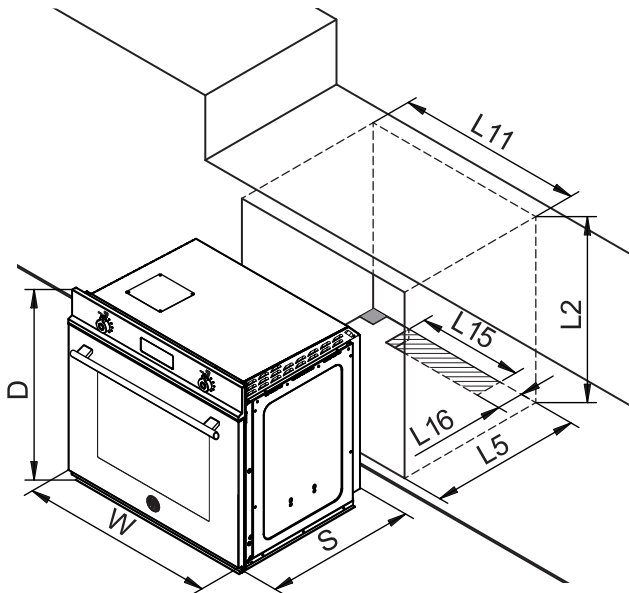
Telescopic glide shelf - 1 unit	code 901267
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TECHNICAL SPECIFICATIONS

Fuel	electric 208-240 V/60Hz
Functions	9
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

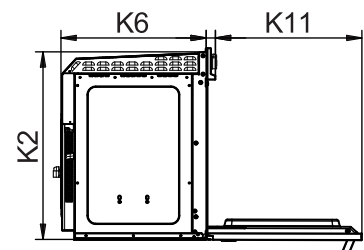
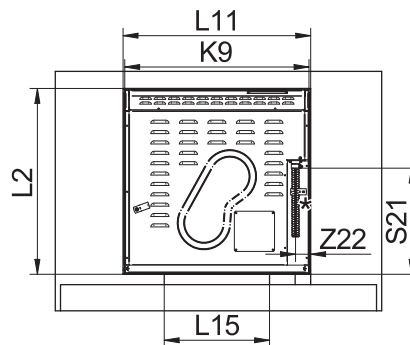
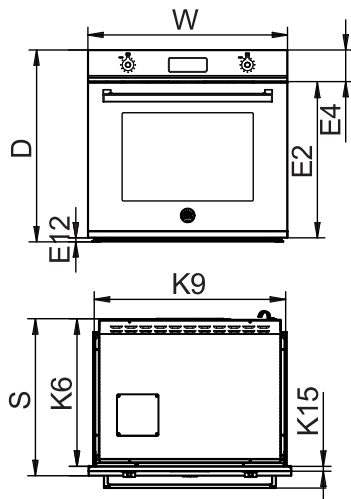
BERTAZZONI PROFESSIONAL SERIES

30" SINGLE OVEN F30 PRO XV



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
K9	Chassis width	28 ¹ / ₈	715
K11	Open door dimension	22	556
K15	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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