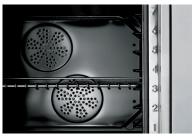
BERTAZZONI PROFESSIONAL SERIES

30" SINGLE OVEN F30 PRO XV

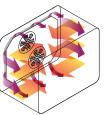


The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series XV oven. This exceptional Bertazzoni Professional Series wall oven is enhanced by the ergonomic metal knobs and touch controls. With nine functions, seven shelf positions the 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 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.



BERTAZZONI PROFESSIONAL SERIES

30" SINGLE OVEN F30 PRO XV

FUNCTIONS



















CONVECTION

BROILER

BROILER

CONVECTION

CONVECTION BAKE

DEFROST DEHYDRATE

PROOFING

FEATURES

| Oven type | electric convection self-clean |
|------------------------|--------------------------------|
| Oven broiler type | electric |
| Oven controls | LED touch interface |
| Inner oven door | quadruple glass |
| Door Hinge | soft motion |
| Oven handle | solid metal |
| Oven door finishing | stainless steel |
| Cavity finishing | pyrolityc black enamel |
| Convection System | dual diagonal |
| Oven levels | 7 |
| Wire shelves | 2 heavy gauge |
| Tray | 1 baking tray |
| Grill trivet for Trays | yes |
| | |

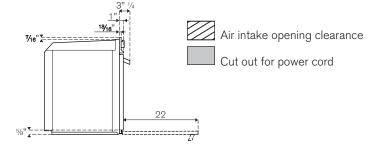
ACCESSORIES

30 Telescopic Slide Shelf code TG

28" 1/4 28" 1/8 28" **½** 28" 11/16 23" 1/4 28" **½**6 22" %

TECHNICAL SPECIFICATIONS

| Voltage, frequency | 120/208 Vac - 120/240 Vac, 60 Hz |
|-----------------------------|----------------------------------|
| Oven volume | 4.1ft ³ |
| 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

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