

BERTAZZONI PROFESSIONAL SERIES

30" DOUBLE OVEN FD30 PRO XT



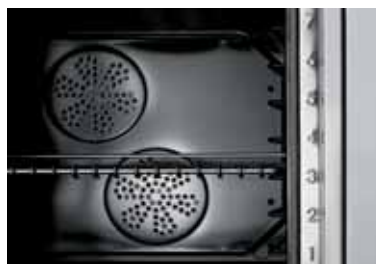
The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series wall ovens. The exceptional, energy-conscious performance of the Bertazzoni Professional Series wall ovens is enhanced by the intuitive and easy-to-use interface operated with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

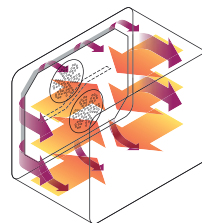


The intuitive interface with touch controls and knobs with a clear graphic display turns the oven into the perfect partner to your cooking skills. The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes, times and temperature for each type of food.

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.



TO COOK BEAUTIFULLY

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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 | 2 |
| Assistant | yes |
| Self-Clean | standard and eco |
| Rack level per cavity | 7 |
| Convection System | dual diagonal fans |
| Convection powered cavities | 2 |
| Telescopic slide out shelf | 2 |
| Steel Racks | 2 |

ACCESSORIES

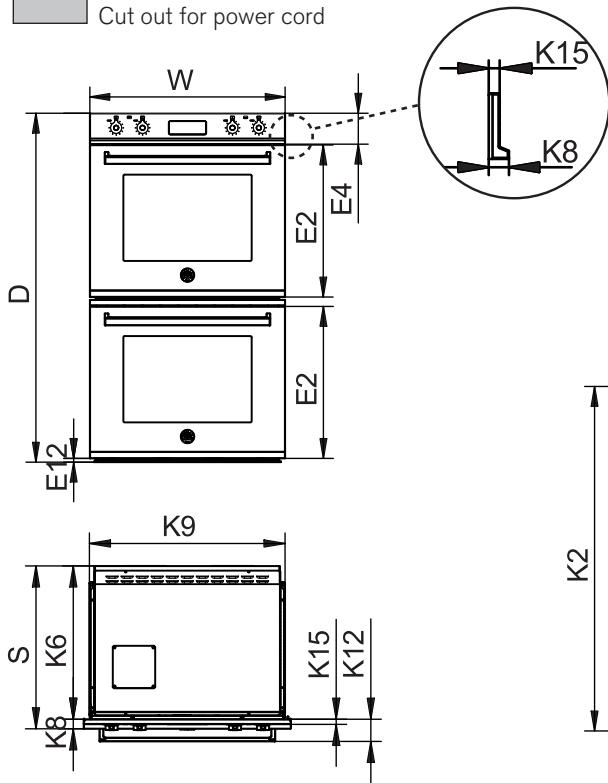
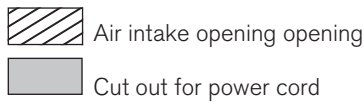
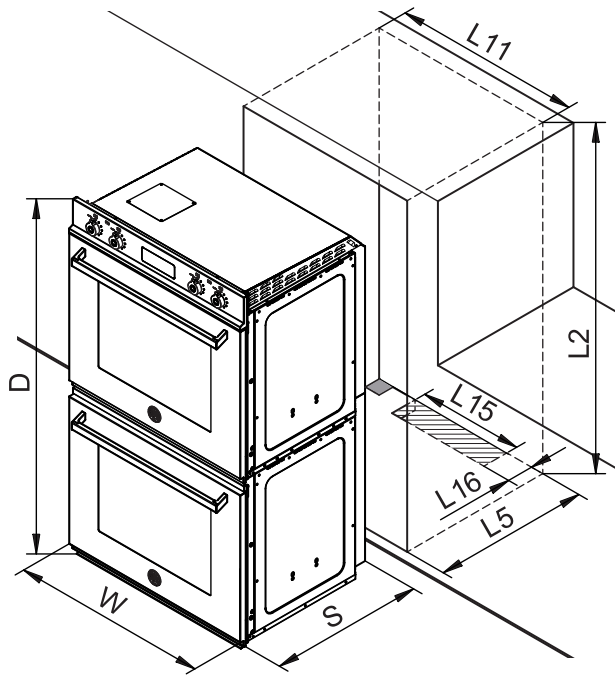
| | |
|--|-------------|
| Telescopic glide shelf - 1 unit | code 901267 |
|--|-------------|

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 | 50 A |
| Oven cavity HxWxD | 17" ³ / ₄ x 24" ¹ / ₂ x 16" ³ / ₄ |
| Power rating | 11000W |
| Product weight | 385 lbs |
| Box weight | 430 lbs |
| Certification | CSA |
| Warranty | 2 years parts and labor |

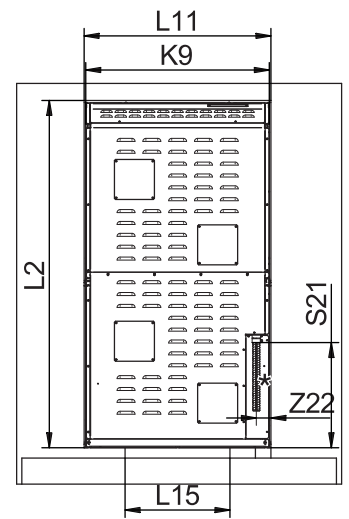
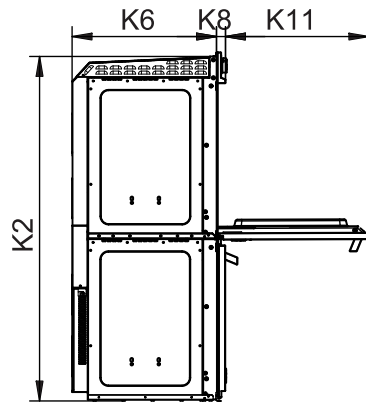
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DIMENSIONS

| Ref. | Description | Dimensions | |
|------|----------------------------------|------------|------|
| | | Inches | mm |
| D | Oven height | 53 1/4 | 1353 |
| 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 | 52 5/8 | 1337 |
| K6 | Chassis depth | 22 1/16 | 560 |
| 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 | 53 | 1346 |
| L5 | Cabinet depth | 23 5/8 | 600 |
| 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 1/2 | 585 |
| 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).



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