

PRO304INMXV

PROFESSIONAL SERIES INDUCTION RANGE 30" - 4 HEATING ZONES -
ELECTRIC OVEN - STAINLESS STEEL FINISH



Exclusive Finish and Materials

Metal knobs and handles make the range a standout in every kitchen. Stainless Toekick available as accessory.

Bertazzoni signature counter-deep maintop

Bertazzoni signature stainless counter-deep maintop is designed to install flush with most kitchen countertops for a perfectly integrated look. Precise and flexible heating is provided by 4 latest generation extra-large induction zones with bridging of right-side zones. Complete the range with the optional cast-iron griddle.

Extra large oven with dual convection

The 4.7 cu.ft electric main oven with dual horizontal convection allows even baking and roasting on 7 shelf levels. Bertazzoni ovens are equipped with an extra-large high-power broiler for broiling and grilling.

Advanced programming and controls for the oven

The elegant temperature gauge for control of oven temperature during pre-heating and baking is a signature of every Bertazzoni range.

Best-in-class features and design

The soft-motion oven door with edge-to-edge tempered glass is a masterpiece of European engineering and makes the oven door very easy to wipe clean. The stainless steel racks included with the range can be equipped with optional telescopic glides.

GENERAL CHARACTERISTICS

Worktop	4 induction zones
Front right	2100W (3700W booster)
Front left	1400W (2200W booster)
Back left	2300W (3700W booster)
Back right	2100W (3700W booster)
Knobs	Metal finish with ergonomic shape
Cooking modes	9
Tray	1 baking tray with grill trivet
Shelves	2 heavy duty
Levels	Laterals grids
Telescopic guides	2 sliding guides
Inner door	Squared 3 glasses
Door hinges	Soft closing
Legs	ø 2 3/8 inches stainless steel

TECHNICAL SPECIFICATIONS

Electrical requirements	120/208 V 60HZ - 10300W 120/240 V 60HZ - 11000W 40A with dedicated circuit
Warranty	2 years parts & labor
Packaging dimensions	H:42 1/8 W:33 7/8 D:29 15/16

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DIMENSIONS

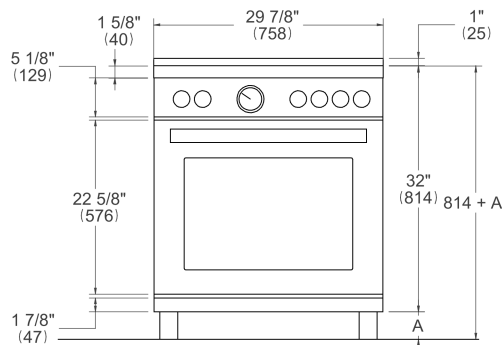
SIDE VIEW



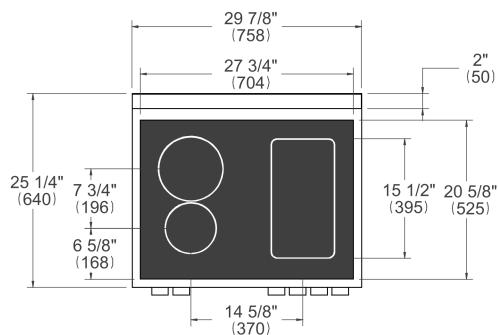
LEG DETAILS



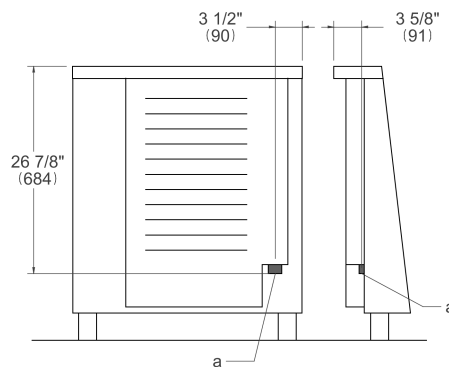
FRONT VIEW



WORKTOP DETAILS

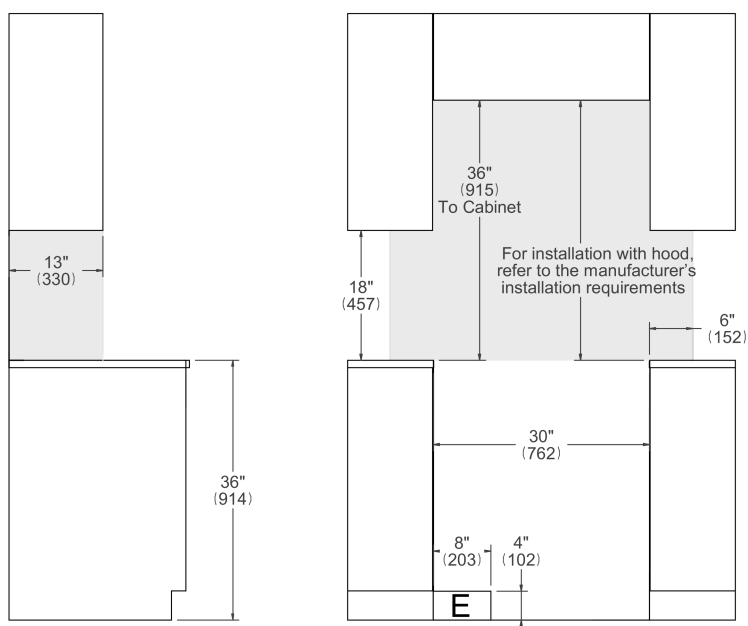


REAR VIEW



INSTALLATION

E A properly-grounded horizontally mounted electrical receptacle should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product). Check all local code requirements.



NOTE

- a. Electrical Connection
- b. Gas Connection

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