

# BERTAZZONI MASTER SERIES

## DOUBLE CONVECTION SELF-CLEAN OVEN MASFD30XV



The Bertazzoni traditions of Italian design, engineering excellence and culinary expertise come together in the Master Series wall ovens. The exceptional, energy-efficient performance of the Bertazzoni Master Series wall ovens is enhanced by the intuitive and easy-to-use interface operated with large, round knobs and touch controls. The exclusive dual diagonal convection system and 7 usable shelf positions with telescopic glides ensure even heat roasting and baking on multiple levels with no flavor crossover. This beautiful oven installs flush with the cabinet doors and integrates seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

### INTUITIVE CONTROLS

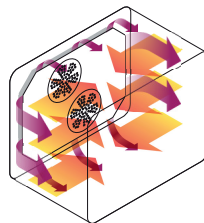


Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.

### 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.



### INTEGRATED DESIGN



All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.



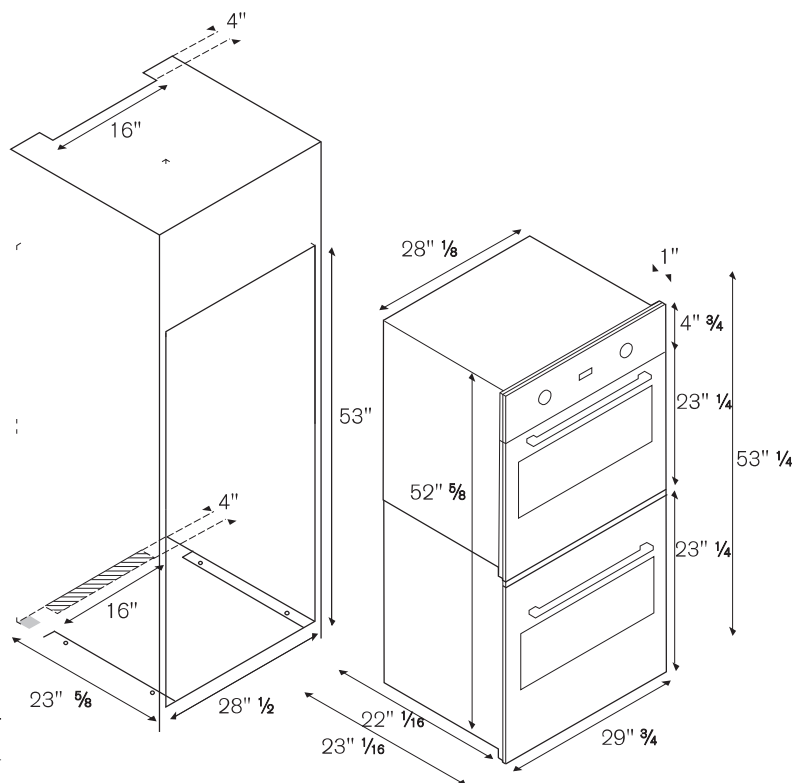
TO COOK BEAUTIFULLY

## DOUBLE CONVECTION SELF-CLEAN OVEN MASFD30XV

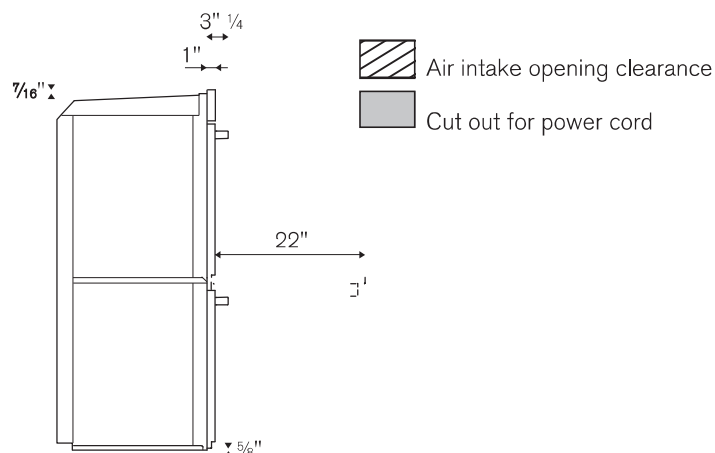
CONVECTION    BROILER    CONVECTION BROILER    CONVECTION BAKE    BAKE    TURBO    DEFROST DEHYDRATE    PROOFING    SELF CLEAN    WARMING

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

## 30 Telescopic Slide Shelf item TG



<b>Voltage, frequency</b>	120/208 Vac - 120/240 Vac, 60 Hz
<b>Oven volume</b>	4.1ft³
<b>Max Amp usage, power rating</b>	50 A - 11000 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor



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.

For any combinations of built-in models, please see related installation drawings

**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 without notice.

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