BERTAZZONI PROFESSIONAL SERIES

24” SINGLE OVEN F24 PRO XV



The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series XV oven. The design of the Bertazzoni Professional Series 24” wall oven is enhanced by the ergonomic metal knobs and exclusive metal handle. The new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen thanks to its electric convection cavity and its 7 cooking functions.

HANDLE SOLUTION



Operate the soft-motion quadruple glass door with the ergonomically shaped stainless steel handle

TO COOK BEAUTIFULLY

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FUNCTIONS

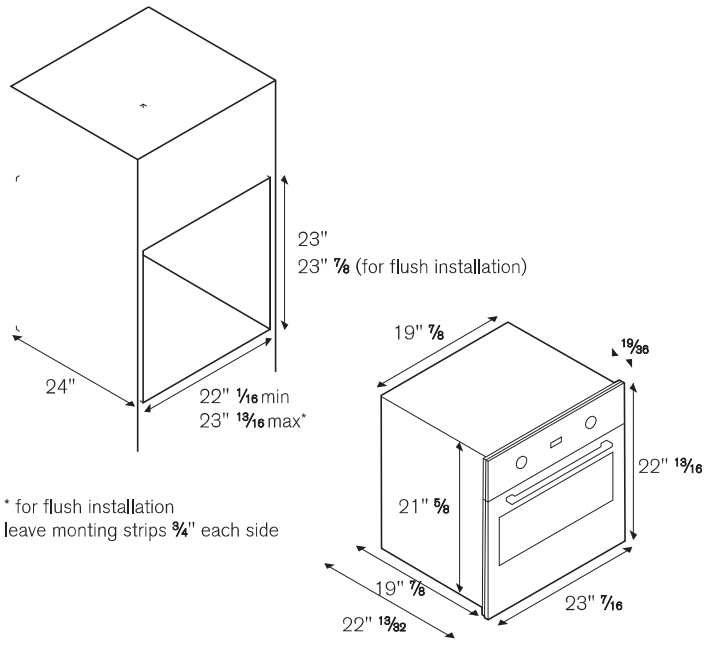


FEATURES

Oven type	electric manual clean
Oven grill type	electric
Oven controls	metal finish knobs & LED touch interface
Inner oven door	triple glass
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	black enamel
Convection system	European convection
Oven levels	4
Wire shelves	2
Tray	1 baking tray
Grill trivet for trays	1

TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 V - 120/240 V, 60Hz
Oven volume	2.1 ft^3
Max Amp Usage	11.7 A – 2350, 13.3 A - 3100 W
Certification	UL
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. For further installation instructions refer to the installation manual.

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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