

Specifications

Features

Oven cavity

Size	30 in
User interface	full touch TFT display 8.8"
Oven configuration	double
Oven fuel	electric
Upper and lower oven power rating (at 240 V)	bake 3500 W / broiler 3400 W / convection 2420 W
Oven volume	4.8 cu.ft. + 4.8 cu.ft.
Oven convection system	1 fan
Oven levels	7
Cooking modes	air frying bake broil convection convection bake convection broil convection roast pizza
Special functions	dehydrate proofing sabbath mode warming 149° F warming 199° F
Food probe	yes
Cleaning modes	self clean / eco clean / hydro clean
Door hinges	double soft-close
Bertazzoni mobile app	yes
Included accessories (main cavity)	1 wire shelf flat + 1 wire shelf shaped 1 set of telescopic glides 1 baking tray with roasting trivet 1 food probe
Included accessories (lower cavity)	1 wire shelf flat + 1 wire shelf shaped 1 set of telescopic glides 1 food probe 1 baking tray with roasting trivet

Technical specifications

Electrical supply	120/240 V 60 Hz - 11000 W / 120/208 V 60 Hz - 8800 W / 50 Amp dedicated circuit
Power connection	metal conduit 59" power cord
Certification	CULUS