

BERTAZZONI PROFESSIONAL SERIES

30" CONVECTION STEAM OVEN PRO CS30 X



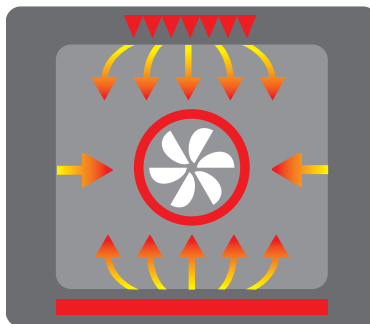
The Bertazzoni Professional Series Convection Steam cooking oven combines convection baking, grilling and steam and delivers the healthiest and most flavorful cooking results. Using water-generated steam in the cooking cycle in addition to convection helps maintaining balanced moisture in the food while sealing flavors and vitamins. 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.

PERFECT BAKING



The European convection system ensures even roasting and baking on multiple levels with no flavor crossover.

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

BERTAZZONI PROFESSIONAL SERIES

30" CONVECTION STEAM OVEN PRO CS30 X

FUNCTIONS



STEAM



CONVECTION
STEAM



BROILER



CONVECTION
BROILER



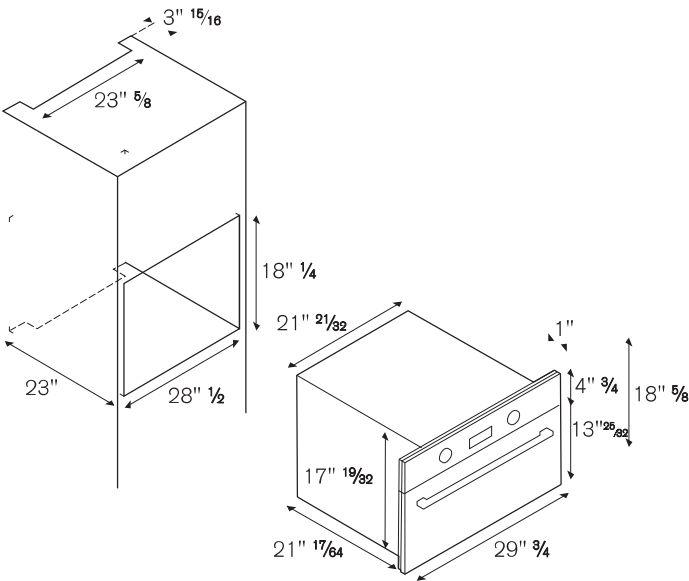
CONVECTION



WATER
HARDNESS

FEATURES

Oven type	combination electric convection and grill with steam
Oven grill type	electric
Oven controls	knobs and touch LED display
Timer	digital programmer
Inner oven door	double glass
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	European ring heating element
Oven levels	2
Wire shelves	1 stainless steel
Tray	1 stainless steel 40 mm deep, 1 perforated stainless steel 20 mm deep
Oven lights	single



TECHNICAL SPECIFICATIONS

Voltage, frequency	208-240 V/60Hz
Oven volume	1.10 ft ³
Max Amp Usage	15 A – 2900 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.

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.

Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni Spa.