

# BERTAZZONI PROFESSIONAL SERIES

## 24 CONVECTION SINGLE OVEN

PROFS24XV

### HIGHLIGHTS

- Bertazzoni ovens feature stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- The European convection system and 5 usable shelf positions ensure even heat distribution for all roasting and baking modes on multiple levels with no flavor crossover.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens in both vertical and horizontal combinations.

### FEATURES

Oven type	electric manual clean
Oven broiler type	electric
Oven controls	metal finish knobs & LED display interface
Inner oven door	triple glass
Oven handle	stainless steel
Oven door finishing	stainless steel
Convection system	European convection
Oven levels	5
Wire shelves	2
Tray	1 baking
Grill trivet for trays	1

### TECHNICAL SPECIFICATIONS

Voltage, frequency	208/240V, 60Hz
Oven volume	2.3 ft <sup>3</sup>
Max Amp usage, power rating	8.65 A – 9.79 A, 1800 W - 2350 W
Certification	ETL
Warranty	2 years parts and labor



TO COOK BEAUTIFULLY  
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### FUNCTIONS



LIGHT



BAKE



BROILER



CONVECTION



CONVECTION  
BAKE



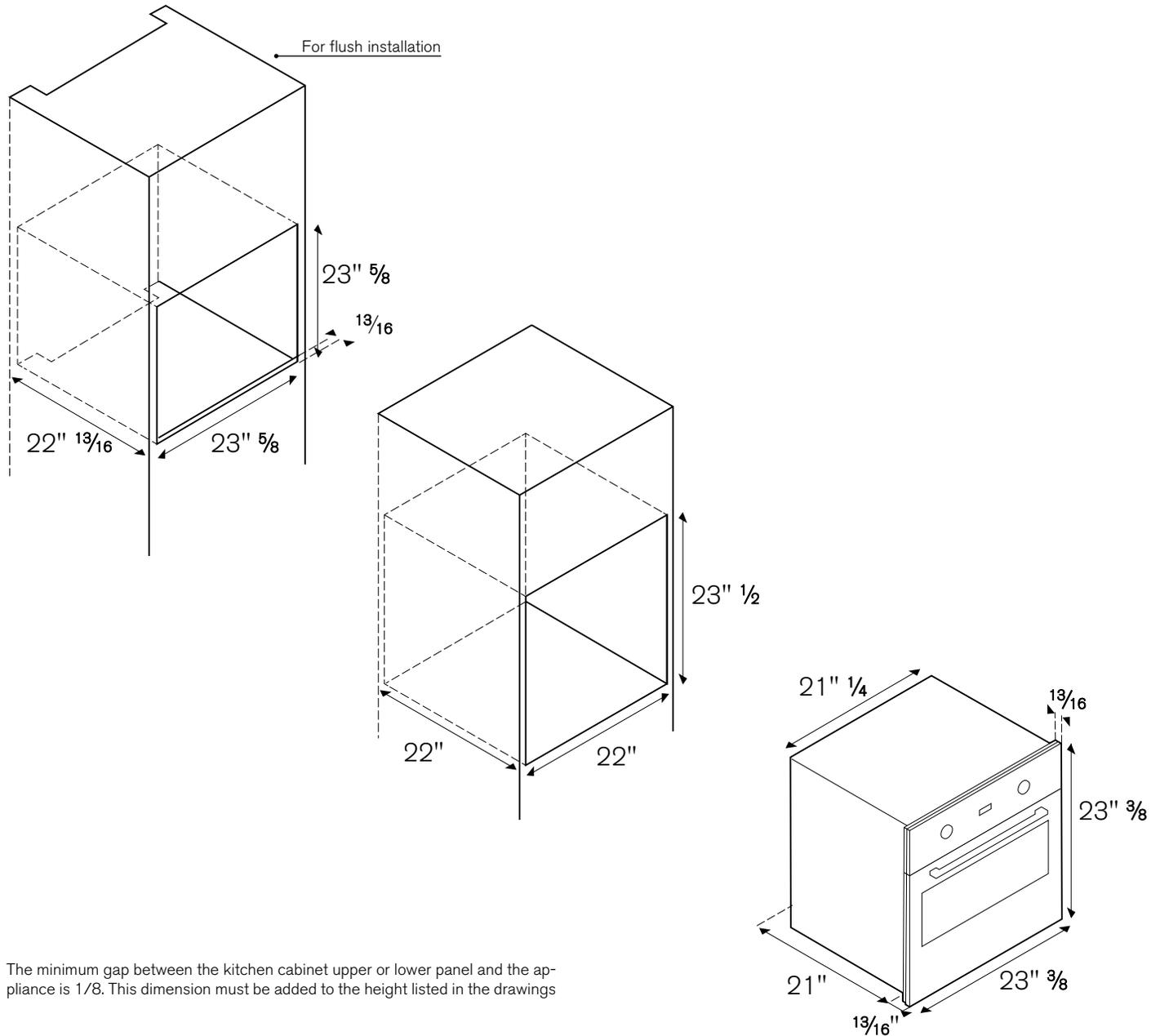
TURBO  
CONVECTION



DEFROST  
DEHYDRATE

# INSTALLATION INSTRUCTIONS

## PROFS24XV



The minimum gap between the kitchen cabinet upper or lower panel and the appliance is  $\frac{1}{8}$ . This dimension must be added to the height listed in the drawings

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

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  $117^{\circ}\text{F}$  ( $65^{\circ}\text{C}$ ) 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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