

# BERTAZZONI PROFESSIONAL SERIES

## SINGLE CONVECTION SELF-CLEAN OVEN WITH ASSISTANT PROFS30XT



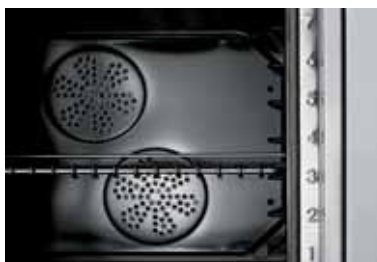
The Bertazzoni traditions of Italian design, engineering excellence and culinary expertise come together in the Professional Series wall ovens. The exceptional, energy-efficient performance of the Bertazzoni Professional Series wall ovens is enhanced by the intuitive and easy-to-use interface operated with ergonomic 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. Eleven cooking modes and the exclusive Bertazzoni ASSISTANT - which assists you like a virtual sous-chef in creating, managing and storing your cooking instructions for always perfect results - make this new Bertazzoni wall oven the perfect partner for the ultimate user experience in your kitchen.

### BERTAZZONI ASSISTANT

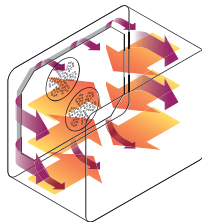


The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes for each type of food and oven preparation. Select the sequences that best suit your own style of cooking, store them for future use and build your own bank of cooking methods.

### 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

# BERTAZZONI PROFESSIONAL SERIES

## SINGLE CONVECTION SELF-CLEAN OVEN WITH ASSISTANT PROFS30XT

### FUNCTIONS



### FEATURES

Oven type	electric convection self-clean
Oven broiler type	electric
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door Hinge	soft motion
Oven handle	solid metal
Probe	yes
Oven door finishing	stainless steel
Convection System	dual diagonal
Oven levels	7
Glide shelves	full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for Trays	yes

### ACCESSORIES

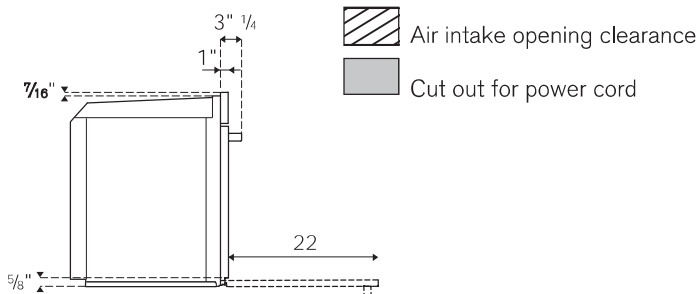
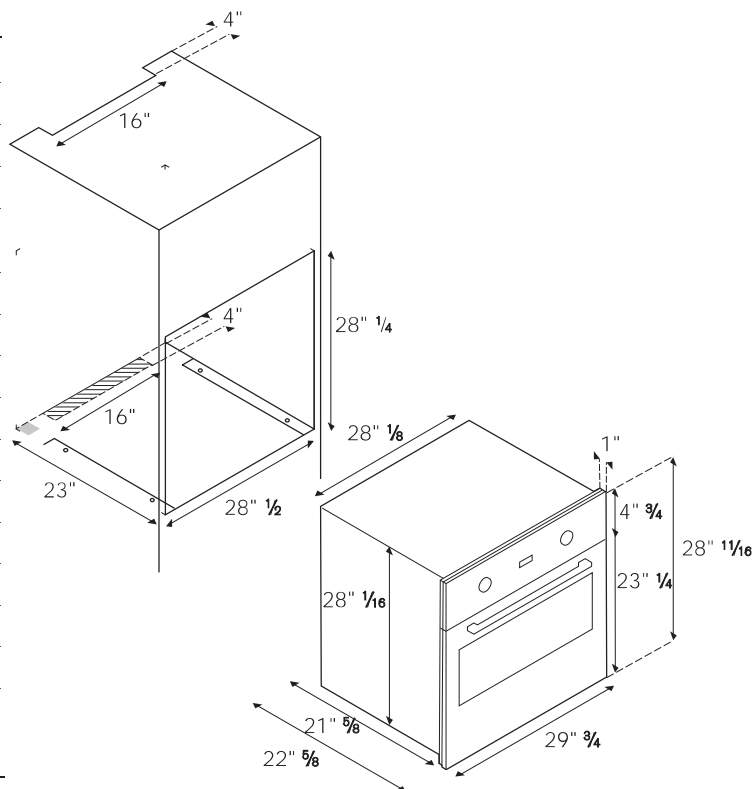
30 Telescopic Slide Shelf	code TG
---------------------------	---------

### TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 Vac - 120/240 Vac, 60 Hz
Oven volume	4.1ft <sup>3</sup>
Max Amp usage, power rating	30 A - 5500 W
Certification	CSA
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. 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 installation of the oven in column please refer to the drawings view of model MO 30 STANE. For under counter installation refer to the cooktop or rangetop installation drawing in the specific sections of this document.



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.