

# BERTAZZONI DESIGN SERIES

## 30" SINGLE AND DOUBLE OVEN XE



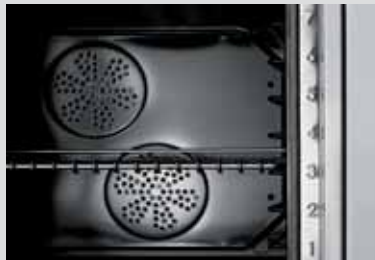
The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Design Series wall ovens. These stunning ovens' exceptional, energy-conscious performance is enhanced by the intuitive and easy-to-use touch control interface. With 10 cooking modes, 7 shelf positions, the new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen.

### LCD TOUCH INTERFACE

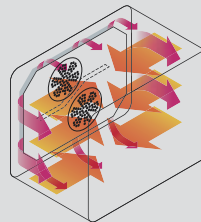


The intuitive interface with touch controls and a clear graphic display turns the oven into the perfect partner to your cooking skills.

### DUAL DIAGONAL CONVECTION



Two large-blades fans positioned on the diagonal axis, a baffle and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.



### METAL HANDLE



The sophisticated flush stainless steel and glass oven door design is enhanced by the ergonomic black metal handle, which naturally blends into the glass door.



THE INTEGRATED KITCHEN

# BERTAZZONI DESIGN SERIES 30" SINGLE AND DOUBLE OVEN XE

## Single Oven 30 F30 CON XE

Features	
Interface	high resolution LCD display
Controls	full touch
Door Hinge	soft motion
Handle	metal
Oven door	quadruple glass
Food probe	-
Assistant	-
Self-Clean	standard and eco
Rack level per cavity	7
Convection system	dual diagonal fans
Convection powered cavities	1
Telescopic slide out shelf	1
Steel Racks	2
Certification	CSA
Warranty	2 years parts and labor

### Oven

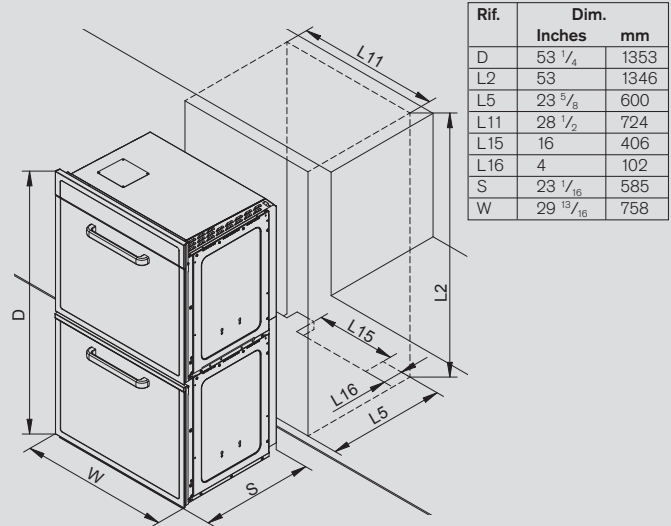
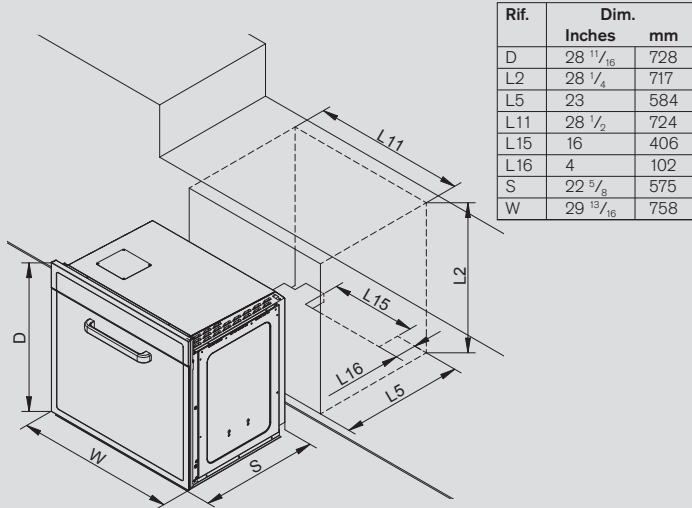
Fuel	electric 208-240 V/60Hz
Cooking modes	10
Oven volume	4.1 ft <sup>3</sup>
Bake element	2100W
Broil element	3400W
Convection element	2x1650W
Max Amp Usage	30 A

## Double Oven 30 FD30 CON XE

Features	
Interface	high resolution LCD display
Controls	full touch
Door Hinge	soft motion
Handle	metal
Oven door	quadruple glass
Food probe	-
Assistant	-
Self-Clean	standard and eco
Rack level per cavity	7
Convection system	dual diagonal fans
Convection powered cavities	2
Telescopic slide out shelf	2
Steel Racks	2
Certification	CSA
Warranty	2 years parts and labor

### Oven

Fuel	electric 208-240 V/60Hz
Cooking modes	10
Oven volume	4.1 ft <sup>3</sup>
Bake element	2100W
Broil element	3400W
Convection element	2x1650W
Max Amp Usage	50 A



## COOKING MODES



CONVECTION



BROILER



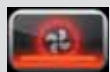
CONVECTION  
BROILER



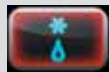
CONVECTION  
BAKE



BAKE



TURBO



DEHYDRATION/  
DEFROSTING



PROOFING



WARMING/  
SABBATH MODE



SELF CLEAN