

BERTAZZONI PROFESSIONAL SERIES 30" SINGLE AND DOUBLE OVEN XT



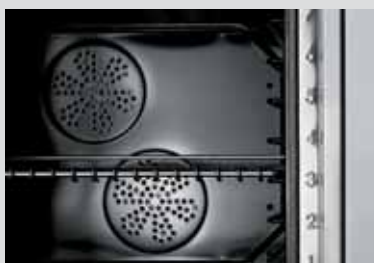
The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series wall ovens. The exceptional, energy-conscious performance of the Bertazzoni Professional Series wall ovens is enhanced by the intuitive and easy-to-use interface operated with ergonomic knobs and touch controls. With 10 cooking modes, 7 shelf positions, and the exclusive ASSISTANT function which lets you build, store and manage your own bank of cooking methods, the new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen.

LCD TOUCH INTERFACE

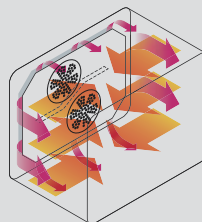


The intuitive interface with touch controls and a clear graphic display turns the oven into the perfect partner to your cooking skills. The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes, times and temperature for each type of food.

DUAL DIAGONAL CONVECTION



Two large-blade 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.



PRO HANDLE SOLUTION



Operate the soft-motion quadruple-glass door with the ergonomic steel PRO handle.



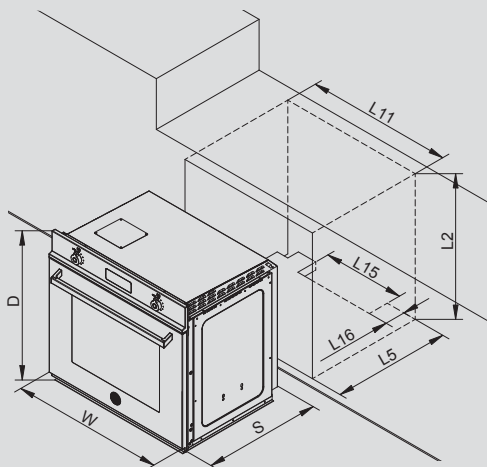
THE INTEGRATED KITCHEN

BERTAZZONI PROFESSIONAL SERIES 30" SINGLE AND DOUBLE OVEN XT

Single Oven 30 F30 PRO XT

Features	
Interface	high resolution LCD display
Controls	touch + knobs
Door Hinge	soft motion
Handle	pro metal
Oven door	quadruple glass
Food probe	1
Assistant	yes
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	11
Oven volume	4.1 ft ³
Bake element	2100W
Broil element	3400W
Convection element	2x1650W
Max Amp Usage	30 A

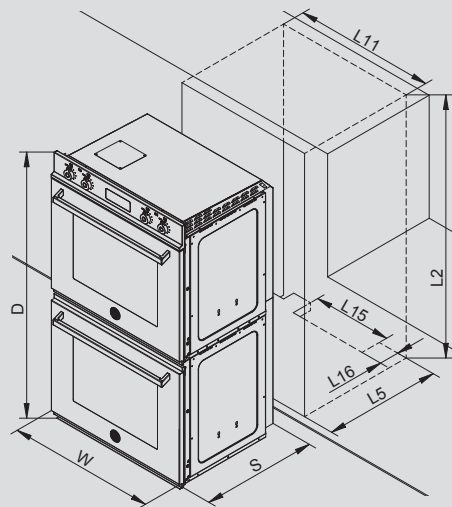


Rif.	Dim.	
	Inches	mm
D	28 11/16	728
L2	28 1/4	717
L5	23	584
L11	28 1/2	724
L15	16	406
L16	4	102
S	23 1/8	587
W	29 13/16	758

Double Oven 30 FD30 PRO XT

Features	
Interface	high resolution LCD display
Controls	touch + knobs
Door Hinge	soft motion
Handle	pro metal
Oven door	quadruple glass
Food probe	2
Assistant	yes
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	11
Oven volume	4.1 ft ³
Bake element	2100W
Broil element	3400W
Convection element	2x1650W
Max Amp Usage	50 A



Rif.	Dim.	
	Inches	mm
D	53 1/4	1353
L2	53	1346
L5	23 5/8	600
L11	28 1/2	724
L15	16	406
L16	4	102
S	23 1/2	597
W	29 13/16	758

COOKING MODES



ASSISTANT

Created with the help of renowned Italian chef consultant Roberto Carcangiu, the BERTAZZONI ASSISTANT provides you with a finely-tuned bank of cooking sequences for each type of food and oven preparation. Enjoy selecting the sequences that best suit your own style of cooking and culinary taste, store them for future use and build your own bank of cooking methods.



Select ingredient, weight, type of cooking and desired finish and let the Assistant manage the best cooking sequence for a perfect dish.



When a dish is prepared to your satisfaction, in traditional way, the Assistant lets you name and store the sequence for future use.



Repeat any cooking sequence that you have previously perfected and stored for future use with the help of the Assistant.