

30" SELF-CLEAN OVEN

MATTEO 400 SERIES



MODEL CODE

F4MSP30S1



- True Convection
- Self-Clean Oven
- Multi-Level Cooking
- Cool Touch Door
- Interior Lighting
- Digital Controls
- Fingerprint-resistant Stainless Steel
- Soft Closing
- Americans with Disabilities Act †

DESCRIPTION

The Matteo 400 Series 30" oven combines style, innovation, and exceptional value with a fingerprint-resistant stainless steel finish. Featuring many of the same design elements as the 700 series, this oven offers oversized capacity for large cooking projects. It delivers superior performance with a multi-pass broil, true convection for even heat, and concealed bake elements for easy cleaning. The user-friendly interface provides easy access to eight baking functions. Ideal as a primary or secondary oven, the 400 Series elevates your kitchen with quality and value.

FEATURES

- Knob and electronic controls
- Single fan true convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Programmable timed bake functions
- Soft Closing

FUNCTIONS

- True Convection
- Bake
- Convection Broil
- Convection Roast
- Broil
- Self-Clean
- Defrost

INCLUDED ACCESSORIES

- | | |
|-----------|------------------------|
| SF0866396 | 1 Enameled Broiler pan |
| SF3942P96 | 1 Enameled Antisplash |
| 2006270 | 2 Chromed racks |

OPTIONAL ACCESSORIES

- | | |
|---------|---------------------|
| FMTR630 | 30" Telescopic Rack |
|---------|---------------------|

† To achieve full ADA compliance, please consult the current ADA requirements for product installation instructions.

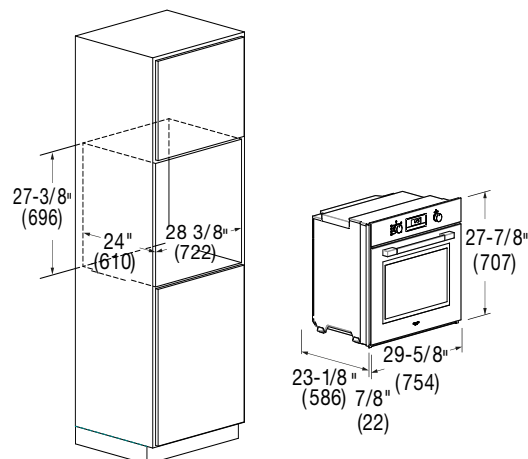
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MODEL CODE	30" SELF-CLEAN OVEN F4MSP30S1	
GENERAL DETAILS		
Finish	Stainless Steel	
Control Type	Electronic and Knob Control	
Display	White LED	
Oven Type	True Convection	
Temperature (min - max), °F (°C)	120 - 550	(50 - 2)
Rack Positions	6	
Interior Lights	3 x 20 W Halogen	
CAPACITY		
Volume, cu. ft. (L)	4.34	(123)
Useable Width, in. (mm)	24-13/16	(630)
Useable Height, in. (mm)	16-15/16	(430)
Useable Depth, in. (mm)	17-7/8	(454)
DIMENSIONS / WEIGHT		
Product Width, in. (mm)	29-5/8	(754)
Product Height, in. (mm)	27-7/8	(707)
Product Depth, in. (mm)	23-1/8	(586)
Cutout Width, in. (mm)	28-3/8	(722)
Cutout Height (min), in. (mm)	27-3/8	(696)
Cutout Depth (min), in. (mm)	24	(610)
Net Weight, lbs. (kg)	160	(73)
POWER / RATINGS (240 V, 60 Hz)		
Broil Upper Heating Element	3100 W	
Upper Auxiliary Element	1032 W	
Lower Auxiliary Element	600 W	
Concealed Lower Bake Element	1400 W	
Convection Element	2500 W	
TECHNICAL DETAILS		
kW / Amps rating at 120-240 V, 60 Hz	3.79 kW - 15.8 A	
kW / Amps rating at 120-208 V, 60 Hz	3.64 kW - 17.5 A	
Power Cable	4-Wire Conduit – Hardwire Connection	
Power Cable Length, in. (mm)	56	(1422)
Electrical Circuit	240 / 208 V - 60 Hz - 40 A	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	
WARRANTY		
Limited Warranty	Parts and Labor (2-year)	